

# THE AMERICAN FARMER

Established 1819.

WASHINGTON, D. C., SEPTEMBER 15, 1893.

74th Year. New Series.—No. 42.

## Banana Culture.

By J. N. Ingram.

**T**HE BANANA is one of the great food-producing trees of the world. It yields more food property than any other tree in the vegetable kingdom. It is one of nature's rare and valuable gifts to man. It grows in many countries, and for many ages has been highly prized by different races.

It flourishes only in the zones of the tropics and in the warm lands of the semi-tropics. As a table fruit it has no superior; as a bearer it has no equal. It does best in a rich, loamy soil, likes plenty of moisture, and flourishes in its wild state along the banks of streams and around the edges of swamps. Along the alluvial beaches of the sea it sometimes grows, the trees bordering the coasts of many shores.

The trees grow to a height of 15 and 20 feet, the trunks often being 10 and 12 inches thick at the ground. They taper gradually to a point, and on the top of the trunks grow the clusters of fruit. The tree first puts out its fragrant white and yellow flowers, the blossoms drop off, and then the tiny fruit appears like clusters of green firecrackers. The bananas grow until they mature, and then the great bunches of fluted fruit bend the tree almost to the ground with their weight.

The leaves are often 10 and 12 feet long and from three to four feet wide. A few of the green leaves would carpet a room, and one is ample for a table cover. The trees furnish a grateful shade in tropical countries, and the refreshing groves are valued in all hot climates almost as much for their beauty and foliage as for their food supply.

The trees are long lived; in fact, they never need to be renewed. A plantation of bananas survives long after the planter has gone to explore the tropics of Paradise. Their productive capacity is enormous. One acre of bananas will yield as much food property as 130 acres of wheat, or 45 acres of potatoes. It is a crop suited to economize land and to accommodate density of population.

The trees are set 15 and 20 feet apart. They soon throw out suckers and almost cover the ground with their growth. Each plant yields one bunch of bananas. The suckers, when the bananas are gathered, are removed to allow a new growth of fruit. The great yield and the luxuriance of the tree requires a strong soil or frequent fertilizing to maintain its prodigious bearing powers.



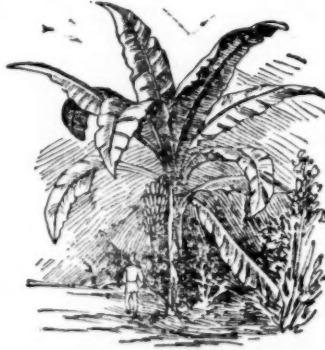
THE TREE IN ITS CULTIVATED STATE.

The banana grows in Florida as far north as 30° 45' latitude. Much of the rich, damp lands around the morasses and lake shores on the south end of the peninsula are well adapted to the culture of the fruit. Owing to the large demand, the simplicity of its growth, and the profit of its production, a large number of Floridians have embarked in the cultivation of banana plantations.

The most extensive banana-producing County in the State is Polk. It has 137 acres in orchards, with 121,556 bearing trees. The second County in banana production is Dade, which has 130 acres in cultivation, with 115,440 trees. The third County is Brevard, with 130 acres and 93,008 trees. Orange County has 57 acres, with 50,616 trees. Sumpter County has 26 acres, with 23,088 trees. Citrus County has 35 acres, with 31,005 trees. The State has 653 acres in banana culture, with a total of 572,532 trees.

On the more northern banana farms in the colder Counties of Florida the groves are sheltered from the Winter winds by surrounding forests of Eucalyptus and native trees. When the banana plants are young their trunks are wrapped in the Winter season with moss as a protection against the cold. When the trees become grown they are harder and stand the Winters better. The groves are planted on the southern slopes of the hills or in locations where they will receive the full rays of the sun.

Some growers mix their orchards with banana and orange rows, but the banana generally does the best when planted with its own kind. It is a plant of remarkable tenacity. When killed to the ground with frosts the roots the following Spring send up new shoots, which grow and produce fruit the following Summer.



THE TREE IN ITS WILD STATE.

Again, the trees will yield fruit after they have lost all of their foliage by Winter frosts. It can survive a temperature as low as 25 degrees. The largest farms are along the coast and on the Keys of the southern Counties, but a large number of Floridians who do not keep banana farms grow a few trees to supply fruit for their own use. Those who own lands around bays or hillsides about the lakes have the largest and best groves, as the loose, loamy soil produces the greatest quantity of fruit. The trees will grow on elevated ridges and yield bananas, but the crop is not so large nor the fruit as good as that grown on moist and fertile lands.

Yet the banana is not a swamp plant, and does not do best in wet localities. While it requires plenty of moisture, it will not flourish in a lagoon or in standing water. The culture of the plants depends on the character of the land. Loose, loamy soil requires little or no cultivation, but the heavier and tight lands need to be stirred to give the roots of the trees circulation through the soil to absorb nutriment for the plants and to take up moisture for the development of the fruit. Under these conditions the lands are plowed and kept in a pulverized state.

The bananas are of different varieties, and several different species flourish in Florida. The Orinoco—El Robo—is largely grown and a vigorous plant, but the fruit loses its quality if cut green. It must be taken mellow from the tree. It cannot, therefore, be shipped abroad, and is only sold in local markets. It is used in the Florida homes, and is often cooked for the table. Cooked bananas are a very common article of diet in the tropics, and are eaten, both stewed and fried, daily in the sunny regions along the equator.

The Bacon—Red Spanish—produces a fruit of a red color, and is a prodigious bearer, and yields bunches of great weight and length. The trees grow to considerable height, and is the largest of the banana species. The trunk and stems are also of a crimson shade. The fruit can be shipped and is a good export banana. It grows best in warm climates, and will not stand Winter frosts as well as the yellow varieties.

The Golden Early—*Musa Orientum*—is a little banana, of a yellow color, imported from the Bahama Islands. The tree is of medium size, and the fruit is of excellent quality. It brings considerably more than the Orinoco species. It is a hardy plant, and the fruit ripens early.

Golden banana is another favorite from the Bahamas. The plant is of a reddish color and grows luxuriantly. The fruit is large, short, and heavy, and it is of fine quality.

The Tall French grows to a considerable height, but is suited only to the warmer countries. The Brazil is another tall species, with excellent fruit of

yellow color. The Rand is a good bearer and yields bananas of fine grade.

The Tobito is a yellow variety, which becomes dark when it is ripe. The Dwarf banana is a species of stunted growth. The trees do not attain a height of over six and eight feet, but have large trunks and bear heavy bunches of fruit. The bunches yield from 100 to 200 bananas each. The fruit is of a superior grade and keeps well. The variety is a general favorite in southern Florida, and is extensively cultivated in the lower Counties and on the coast Keys. It is exported extensively abroad.

The Duca banana is a Chinese variety, of a small growth, but with fruit of good flavor. The bananas are both sweet and juicy. The French Dwarf is another variety with a low tree, but is not extensively grown. The fig banana is a diminutive species that flourishes on the southern farms. The fruit is small, but of fine grade, and is very popular for the table. The Date banana is the smallest variety grown in Florida, and is not largely cultivated.

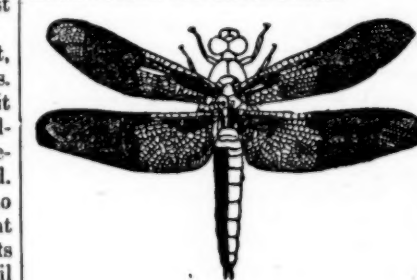
The average yield of bananas in Florida is 450 bunches per acre. The total annual product of the State is 295,425 bunches. The average price per bunch is 95 cents. The value of the annual crop of Florida bananas is \$280,653.

The importations of bananas yearly into the United States are valued at \$4,503,490. The yearly imports of lemons are valued at \$4,039,437. The annual imports of oranges have a valuation of \$1,053,549. It will be seen that the imports of bananas have a valuation of four times the value of the orange imports. They form almost one-half of the fruit imports of this Republic.

In view of the large demand for the fruit in the United States and the profit of its cultivation, the banana in Florida will increase year by year, as the population increases and the resources of the State are developed.

### The "Devil's Darning Needle."

Insects are not altogether useless or noxious. The value of the silk worm and honey bee are known to all. Insects play a most important part in the fertilization of the ovules of many species of plants. There is a large class of rapacious and carnivorous insects which are in an indirect way extremely useful to all growers of plants, because they hunt out and destroy the eggs, larva, or mature forms of noxious insects.



THE DRAGON FLY.

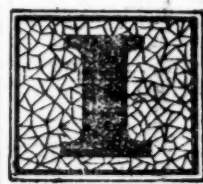
While waging a relentless warfare upon the insects which prey upon our crops, we should spare, encourage, and protect our insect allies. These latter, as one might imagine from their predaceous habits, are generally large and ferocious looking, with powerful jaws for seizing and tearing their prey. In spraying with insecticides no discrimination can be made between friendly and injurious insects, but as the friendly insects are carnivorous and do not eat foliage they are not hurt by Paris green or London purple. They are, however, killed by the kerosene emulsion and all insecticides which kill by touch. Many farmers who have to resort to hand-picking to save their crops, finding these ferocious looking, carnivorous insects more or less abundant upon the plants, conclude that these must be the parent forms of the lice or worms which do the damage. These, then, are carefully picked off and destroyed in the belief that in this way the increase of the noxious insects may be prevented. This is a very unwise proceeding. These ferocious-looking, predaceous insects are among the farmer's best friends. Where they are present in considerable numbers the further increase, if not the reduction, of the noxious insects is assured, with no great cost to the farmer.

Our cut, reproduced from the press bulletin of the North Carolina Station of the Dragon Fly, is one of these useful insects. Gerald McCarthy, the entomologist, says that the Dragon Fly, or "Devil's Darning Needle" (*Libellula trilineata*), is our swiftest-flying insect. In the larva state it feeds upon mosquitoes; in the adult state it feeds upon many insects. It never harms human beings or animals, and it should not be persecuted.

### THE WHEAT CROP.

Preparations for Sowing the Seed to Secure the Best Results on Good Soil.

GEO. T. PETTIT.



**I**N ORDER to make wheat growing a success, we must have, first, good wheat land; second, thorough preparation of the seed bed, and third, good, clean seed sown in the proper manner and at the proper time. These secured, we may with a good conscience trust in Providence to furnish, the increase, for we are promised that seed time and harvest shall not fail. We of ourselves can do nothing, neither will nature do the work without our aid. To secure the best results, we must study nature and work hand in hand with her.

We have grown wheat on a variety of soils, but the heaviest, plumpest grain we have been able to produce was grown on heavy clay "beech and sugar" land, naturally thin, but liberally fertilized with barnyard and commercial manures. Our largest yield has, however, been grown on prairie upland, old land at that, with a light dressing of yard manure.

Men used to talk about the "exhaustible fertility" of the Western prairies. But we hear very little about it nowadays. There are too many old fields in nearly every locality which by their decreased and decreasing productions tell us in unmistakable terms that constant subtraction with no corresponding addition of fertilizing material is bound to decrease the fertility of the soil. Our farmers, as a class, do not lack in intelligence or enterprise. They know a good thing when they see it, and they see plainly that it pays to make, save, and apply home-made fertilizers while the land is yet productive and manure-making material is abundant and cheap. Those who follow this course steadily will never dwindle down to "half a crop," neither will they be compelled to buy expensive commercial fertilizers to recuperate worn-out farms.

It is much easier, cheaper, and better to maintain the fertility of the soil than to restore it after the cream has been taken off. Our best farmers recognize this fact, and the well-weighted wagon wending its way from barnyard to field is no uncommon sight. The day for moving the stable away from the manure pile and burning the straw stack is forever past, because the fool notion that prairie land "don't need no manure" is a thing of the past. Manure is a field to a certain line, leaving the balance without, and, as a rule, the next season's growth of wheat will show the line plainly at quite a distance and still more plainly in the half bushel.

Good judgment should be used in the application of manure. Some of us are in the habit of driving the manure wagon to the nearest part of the field, where we scatter the load as if the main object was to dispose of it as quickly and easily as possible. This is poor economy. Manure should be spread thinly and evenly, either before or after plowing. Our land, most of it already rich, does not require heavy applications, which may cause the crop to lodge and not fill well. A light dressing extending over as much surface as possible is much better. If the fertility of the soil varies in different parts of the field, it is a good plan to even it up by increasing the amount of manure on the poorer portions and decreasing on the richer ones.

The turning under of clover sod is yearly becoming more common. Clover grows here almost like a weed, but we as yet only half understand or appreciate its value as a fertilizer. Its power through the agency of minute organisms called bacteria, which inhabit the tubercles found upon the roots of leguminous plants, to appropriate the free nitrogen of the air and render it available for the use and development of subsequent crops of wheat, corn, oats, or grass, which, while they require nitrogen as one of the three most important elements necessary to their growth, lack the power to appropriate a supply directly from the inexhaustible storehouse of the atmosphere, as has heretofore been fully explained in the columns of THE AMERICAN FARMER.

A clover sod turned under soon after the removal of the crop for hay, and the land then being properly tilled and sown to wheat in the Fall, makes an excellent

chance for a crop, as I know by experience.

Some years since Prof. Shelton, then of the Kansas Agricultural College, made a single experiment with superphosphate on wheat, using 400 pounds per acre, which lodged the crop to such an extent that it was not at all improved by the application, and further trial was abandoned. This was an overdose for land already rich, as was shown by the immense crop of barren straw.

In the Fall of '91, thinking to test the matter ourselves on a small scale, we procured a 200-pound sack of superphosphate, which, at seeding time, was applied to a single acre. A strip on one side was left without any fertilizer, while the main portion of the field was manured. The resulting wheat crop was almost, though not quite, as good where phosphated as where manured, and much better than where nothing was used; the field averaging 27½ bushels per acre. But the story does not end here. We have just finished harvesting a fine crop of timothy and clover hay, which was fully as good and probably a little thicker and even where phosphated than where manured.

A man of considerable experience, who helped with the hay, remarked: "It is the best first crop I ever saw." Not a very extra season for hay either, and the field has been considered the poorest on the place. This experiment was made merely to satisfy our curiosity as to the action of fertilizers of this class on prairie soil. We do not regard them as a present or future necessity, provided we practice good farming and utilize the resources at hand.

Thorough preparation of the soil before sowing is of the utmost importance. Let those who will contradict the saying that "tillage is manure." We know that thorough tillage increases crops, and this means an increased amount of manure to return to the land. The ideal seed bed is deep, fine, and compact. A rock is compact, but it lacks fineness. The particles of sand, clay, etc., which compose it are so blended together that it has become a solid mass. Burst it asunder and hard chunks result. This is not the kind of compactness required in the wheat field. We want the soil thoroughly broken to a good depth with the plow; then harrowed, dragged, rolled, disked, tramped—anything, if the ground is dry and loose, to render it fine and compact, and yet leave it in such condition that if we run a plow through the soil will be thrown out fine and mellow. The smaller we can make the particles and the closer we can bring them together without causing them to actually unite as one, the more life-giving food will the feeding rootlets come in contact with, and, owing to the increased capillary power of the soil, this will always be found moist and in a condition to be readily assimilated. We do not want to shut the doors of the soil against air and water, but many small doors are vastly better than a few large ones.

Clods are no good in the wheat field, though where the general custom is for wheat to follow oats, and the latter crop is put in without plowing, and very often before the land has become properly dried out, as is the case over much of the West, the land sometimes becomes so hard as to render the preparation of a clodless seed bed during the usual dry weather of August a practical impossibility. In such cases get the clods right up on the front seat—that is, on the surface, where they will do far less damage than if allowed to lie on the furrow bottom snugly hidden by a layer of fine soil on top.

The field referred to above was of this class, and though a portion was harrowed 10 times, yet surface clods as large as a quart cup and as hard as a bat were numerous. The best wheat grew where the biggest clods had been, because in trying to reduce them we had thoroughly compacted the soil below.

Suppose we try and find a well-prepared seed bed, and learn, if we can, what has made it so. We will dig here in the middle of the street. The soil appears to be fine, and it is certainly compact below. But, we find it not only compact but extremely hard and dry. The pick breaks it up in clods. Capillarity has been destroyed. It is too much like the rock. As this doesn't comply with the conditions, let us go over where Mr. A was plowing just after harvest. If early plowing does the business, we shall probably find there a perfect seed bed. But we are again disappointed, for the soil remains as left by the mold board. The furrows are nothing but a mass of dry earth, and though there is considerable fine soil, it is so intermixed with coarse clods that the scorching sun and wind seems to have extracted every particle of moisture. This is a poor show for wheat unless we should have good rains before seeding time, and Mr. A then jumps on the field with both

feet and slams shut the wide open doors of the soil.

But there is Mr. B at work in his field. As he is a noted wheat grower, we will go over and see him and his work.

"Good morning, Mr. B. Fitting this land for wheat?"

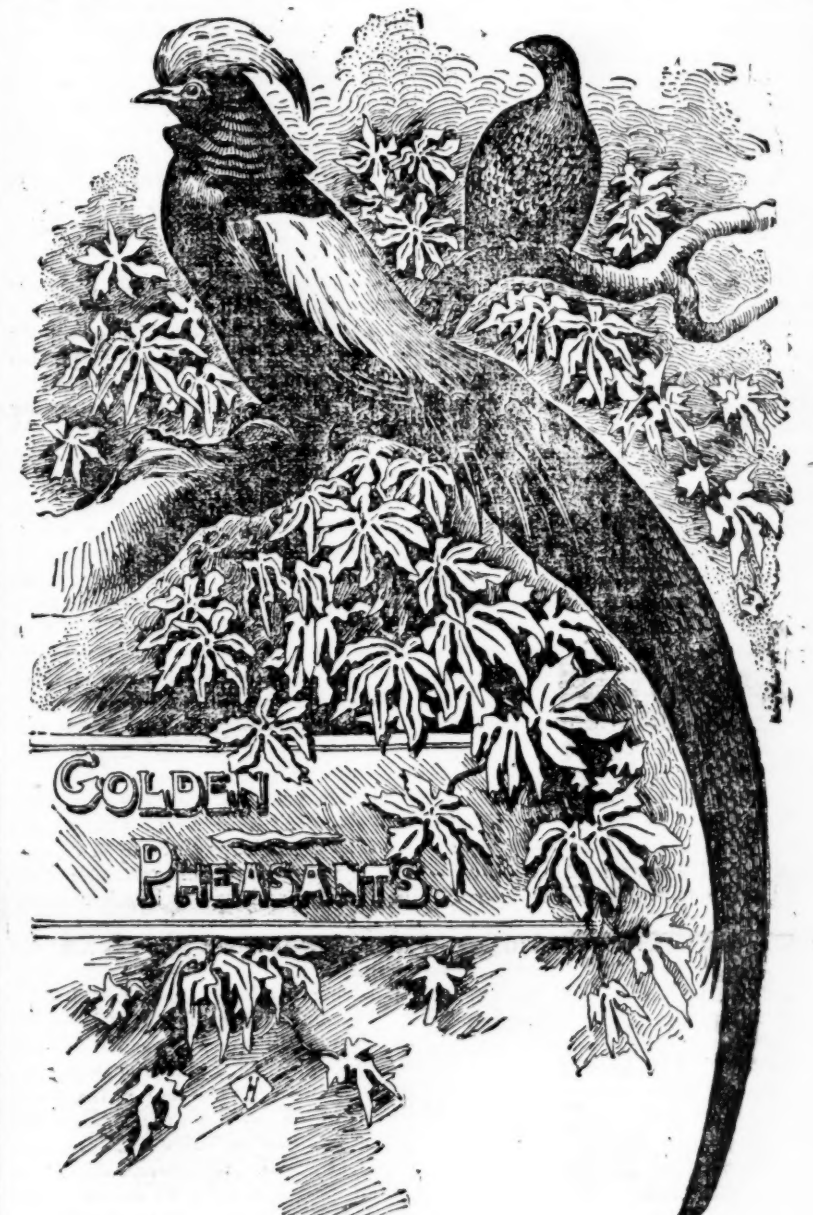
"Yes."

"I notice the soil is fine and mellow, and yet the horses sink scarcely two

### THE GOLDEN PHEASANT

The Gorgeous Representative of the Opulent Orient.

The Golden Pheasant (*Phasianus Pictus*) is one of the most beautiful species of this genus which is so remarkable for its beauty. The plumage, as described by



GOLDEN PHEASANTS.

inches. How did you manage to get it in this condition during such dry weather, when many farmers complain that they can scarcely plow at all?"

"Well, you know we had a good rain the first week in August, followed by several days of cool, cloudy weather, during which I had my full force out with the plows and harrows. Each evening we harrowed what had been plowed during the day, and as the weather cleared up, we harrowed every half day. Then we went over the field with the plank drag, and after the light shower of last week it was again harrowed. Now I am rolling, and though the ground looks dry, yet if you will dig your toe in the soil, you will find moisture within an inch of the surface sufficient to sprout wheat all right."

"Does this condition of the soil please you as a seed bed for wheat?"

"Exactly. It will furnish an excellent feeding ground for the young plants, enabling them to get a firm hold upon the soil and make a vigorous growth before Winter sets in. Besides, it is in the right condition to hold in suspension the moisture received from above, and also to pump moisture up from the subsoil below."

"Do you believe in early seeding?"

"I am not much of an extremist. There is in this, as in most other matters, a golden mean, which it is best to follow, as a rule. I usually drill from the 10th to the 20th of September, according to season and circumstances."

"Do you roll after drilling?"

"Never. On land which gets the 'heaves' in the Spring, the small ridges and corresponding depressions left by the drill are needed to be crumbled down by the frost, thus keeping the roots covered, as the plants are elevated by the same agency. They are also useful in holding the snow and protecting the plants from the wind."

"Does wheat turn to chaff?"

"Just as readily as corn turns to beans. I sow good, clean seed on good, clean land, and reap a good, clean crop."

"Well, we must be going. Thank you, Mr. B, for the information you have given us. By the way, that is a mighty good team you have there."

"Yes, Jack and Jerry make a very good team, and say, young man, I have a big three-horse team that I depend on a great deal, and find them indispensable. Their names are Manure, Tillage, and Clover. Good day."

Ceylon has a cinnamon plantation covering 36,000 acres.

Cuvier: "Beneath is of a fiery red; a beautiful golden-colored crest hangs from the head; the neck is furnished with a small collar, orange-colored, speckled with black; the top of the back is green; the lower part of the back and the rump, yellow; the wings red, with a fine white spot; the tail very long, spotted with gray," etc. It appears to me that the description of the Phoenix given by Pliny was made from this beautiful bird.

The plumage of the female is much more sober in tint, being varied with grays and brown, but is not without a quiet beauty of its own. But it seems dull, indeed, when compared with the resplendent plumage of the male.

The Golden Pheasant is rather smaller than some of the allied species, although its total length is about the same as that of the common pheasant. The tail, however, is very long, measuring fully two-thirds of the total length of the bird. The female has a considerably shorter tail than the male. The flesh and the bones of these birds are yellowish, and the flesh is flavored like that of the common pheasant.

The young in their first year are of a yellowish-gray color, with transverse brown bars. In the second year the males become of a deeper hue than the females. In the third year the beautiful adult plumage is assumed.

The eggs resemble those of the guinea fowl. They are smaller in proportion than those of the domestic hen, and redder than those of the pheasants usually bred in preserves. The Golden Pheasant is a native of China, where it is known by the name of Kinki. By Buffon it was erroneously supposed to be but a variety of the common kind, and owed its splendid plumage to the genial influences of a warmer climate; but as a common pheasant is also abundant in northern part of China, and as it breeds side by side with its more beautiful congener, and as the two never intermix in the wild state, it is perfectly evident that Buffon's supposition was purely fanciful, and had no foundation in fact.

In confinement the Golden Pheasant has proven rather more difficult to rear than the more common kinds, a difficulty perhaps attributable to having been kept in a more confined and unnatural state. The usual food furnished them is rice, flaxseed, wheat, and barley; also cabbage, grass, leaves, and fruits, especially prunes and pears. The old in confinement pay but little attention to their broods, but when at liberty they display very great solicitude for their welfare.





## DOMESTIC ANIMALS.

## Rules Governing Their Breeding and Management.

BY T. CLARK ATKINSON, PH. D.

## III.

## ATAVISM, CORRELATION, AND VARIATION.

The subject of atavism is very closely related to heredity, and is sometimes called reversion by Darwin and others, and is recognized by practical breeders as "breeding back," and refers to any peculiarity of the ancestors which may make its appearance in the offspring without being noticed in the parents. There are a multitude of cases on record which go to prove this principle, and Prof. Miles has collected a great many cases in his excellent work on stock breeding, and Mr. Darwin, in his "Animals and Plants under Domestication," cites many interesting cases, which are too numerous for repetition here.

"When the child," says Darwin, "resembles either grandparent more than its immediate parents, our attention is not much arrested, though in truth the fact is highly remarkable; but when the child resembles remote ancestor or some distant member of a collateral line, and we must attribute the latter case to the descent of the members from a common progenitor, we feel a just degree of astonishment." "And while this is true," writes Mr. Warfield, "and the mind that is not familiar with the singular and startling operation of the laws of atavism is often wonderstruck at the results, yet those who are familiar with the operation of that law—all who have had much experience in breeding animals of the same families for a number of generations especially—become so accustomed to an old and unseen character as to regard such a reversion as a matter of course."

In our own experience we have seen some striking illustrations of reversion, especially in swine breeding. In all the American improved breeds of hogs there will occasionally appear a notable illustration of this law of atavism by a reversion to some remote ancestor in the foundation stock. Youatt gives a case of a Berkshire boar being used on an Essex sow, the sows from which cross were bred to pure Essex boars; but 28 years afterward a litter turned up containing two pigs of well-marked Berkshire characteristics. Many such cases are noticed by the breeders of horses, cattle, sheep, swine, chickens, pigeons, and rabbits.

The breeders of hornless cattle and sheep are familiar with the occasional appearance of horns among their herds and flocks, which frequently give rise to a suspicion as to the purity of their stock. These facts illustrate the use and importance of a well-authenticated pedigree, in order to remove the suspicion.

Mr. J. H. Sanders, in "Horse Breeding," says: "That peculiarity called atavism, or reversion, so often noticed in our domesticated animals, and which has so frequently set at naught the calculations of the breeder, has often been quoted as an illustration of the failure of the law of heredity, but which is in fact only a tribute to its power. By selection, change of climate or nutrition, or by crossing, or by all of these means combined, we may succeed in obliterating certain well-defined characteristics and in modifying a given type, until the new form or character which we have created will, in its turn, be transmitted with reasonable certainty; but suddenly the germ that has lain dormant for so many generations asserts itself, and, greatly to our surprise, the characteristics of the original stock will reappear. As I have before remarked, these cases of reversion must frequently occur when cross-breeding is resorted to. The counter current of hereditary influence, which are by this means brought into contact, having a common origin, appear to awaken into being the germ which has for generations been a silent factor in each of the newly-created breeds, and enables it to again assume control of the organism."

Closely related to these questions of heredity and atavism is the law of correlation, which is defined by Prof. Miles as "Any peculiarity of the development of one organ or set of organs is usually accompanied by a corresponding modification or suppression of organs belonging to some other part of the system." A long list of authorities might be quoted upon this subject, but we must content ourselves with those which tend to define and fix the scope of so important a question to the practical breeder.

"It has long been admitted," says Milne Edwards, "as an axiom in animal physics, that when any particular part of the body acquires a very high degree of development certain other parts short of their ordinary state of evolution, as if the former had obtained their unusual increment at the cost of the latter." One of the greatest of comparative anatomists, Cuvier, claimed that "All organized beings, in their structure, form a complete system, of which the parts mutually correspond and conduce to the same definite action by a reciprocal reaction. Each of these parts cannot be changed without the others changing also; and, by consequence, each of these, taken separately, indicates, and gives all the rest."

Such eminent authorities as Prof. Owen, Dr. Carpenter, Darwin, Prof. Baird, Youatt, and Hewett might be quoted upon this subject, but we must content ourselves with one more illustration from Mr. Price, a noted breeder of Hereford cattle, who says: "Experience has taught me that no animals possessing form and other requisites giving them a great disposition to fatten are calculated to give much milk, nor is it reasonable to suppose they should—it would be in direct opposition to the law of nature. Had I lived it 20 years ago, my belief is that I could by this time have bred 20 cows purely from my own herd which would have given a sufficient quantity of milk for dairy purposes, and I am equally confident that in the same period I could have bred a similar number that would not at any time have given 20 quarts of milk per day among them."

Out of this law of correlation has grown the well-established fact that an "all-purpose cow" is a failure. The principle is a well-established one that as the animal develops beef producing characteristics the tendency to produce milk decreases. We see this strikingly illustrated in the different breeds of cattle. But I shall not now go more fully into this complex subject of correlated variation.

Under changed conditions and surroundings of life all animals are subject to change and variations which may be made more or less permanent by fixed conditions as to food, climate, treatment, and careful selection of breeding animals. "Our domestic animals," says Prof. Miles, "in common with other species are endowed with a flexibility or plasticity of the organization that enables them to adapt themselves to the conditions in which they are placed. As a result of a favorable change in the conditions to which animals are subjected, important modifications of the system are obtained that we recognize as improvements in form and quality, while deterioration and loss of valuable characters follow when the prevailing conditions of life are unfavorable to the full and healthy development of the organization."

Closely related to and more or less dependent upon "correlation" is the subject of variation, which is based upon certain underlying principles of great interest to the farmer and stock breeder. This variation depends largely if not wholly upon external rather than internal conditions. "The principle causes of variation are climate, food, and habit; the influences of the first two in many cases being so intimately connected that it is difficult to determine what is due to each, while all of them may at times act together." Many illustrations might be drawn from the vegetable as well as the animal kingdom. Plants taken from one section of the country to another and cultivated under different conditions develop many variations from the original variety. Sometimes but a short distance makes great difference in the climate.

Marshall is authority for the statement that in the Cotswold hills a "stone might be flung from the country which sows its wheat in August into that which sows its wheat in December." Great improvement has been noticed as the result of moving domestic animals from one section or one country to another. In mountainous districts, cattle and sheep are usually smaller than they are in more level sections, nature having adapted them to climbing the hills in quest of their scanty food.

Dr. Carpenter quotes M. Roulin as authority for the statement that in Colombia, South America, "the practice of milking cows was laid aside, owing to the great extent of the farms and other circumstances. In a few generations the natural structure of the parts and the natural state of the function have been restored, the secretion of milk taking place only so long as the calf remains with the mother, and ceasing if it dies or is removed. Hence we have a valuable confirmation of the belief previously entertained that the continued production of milk by the European breeds of cows is a modified function in the animal economy, originating in an artificial habit, kept up through many generations and dependent upon a modification of structure which that habit has been the means of inducing."

Variations are not always in the line of improvement, but the fact that they do occur may be made a powerful means of improvement by the skillful and intelligent breeder. Atavism, correlation, and variation all seem to contravert the principle of heredity, but they are only apparent exceptions to a well-established rule, and by heredity we fix the improvements which result from variation.

Again, quoting from Prof. Miles: "The development of special characters in our domestic animals, and their consequent improvement in a certain direction, is apparently limited by the tendency to diverse variations, from the increased sensitiveness of the organization to the influence of modifying agencies, and the defective equilibrium of the organization arising from the excessive predominance of a single character. If a variation in a special direction is made at the expense of constitutional vigor, integrity of the nutritive organs, and fecundity, it becomes an abnormal character that cannot be perpetuated." A very interesting and intelligent discussion of the questions under considera-

tion may be found in the *Popular Science Monthly* for April, 1893, from which we make this closing excerpt: "Inherited characteristics may, for a time antagonize and keep in check the tendency to variation that arises in a change of surrounding conditions. Heredity tends to perpetuate the established habits, and is thus brought in conflict with the influence of the new environment. The latter will, however, prevail unless particular care is taken to strengthen the hereditary proclivity by vigorous and systematic selection. This struggle of diverse tendencies is curiously illustrated in the case of some Australian acacias that were introduced to the Neigherries of India in 1845. At home these trees flower in October, which is there a spring month. The transplanted acacias continued in India to flower in October till about 1860, when they were observed to flower in September; in 1870 they flowered in August; in 1878 they flowered in July; and lastly, in 1882, they began to flower in June, the spring month which corresponds most nearly with the Australian October. The trees imported since 1845 have not yet gone so far back in the time of their flowering."

(The end.)

## THE FARMER'S HORSE.

## The Best Breed and the Management and Care Which Should be Given.

A few weeks ago we sent out a number of letters to well-known horsemen asking their views on the following questions, believing that their replies would be read with interest:

1. What breed do you think is the best for the all-around work of the farmer?

2. What is the best manner of raising and breaking a colt, in your opinion?

3. How would you treat a horse after a hard day's work in the field in warm weather?

4. What feed is the best to keep up the muscular system for this hard work?

5. What do you think of the co-operative scheme; that is, farmers in a locality purchasing a stallion and mare for breeding purposes?

We give below the replies received to date. In connection with these we would like to hear from our readers on the subject:

In answer to your questions, will say: 1. English Shire is the best breed. 2. Plenty of exercise and plenty of feed of oats and bran. Handle from a colt and he will always be broke. 3. In warm weather I would feed him and turn in pasture at night, with access to good, fresh water. In Spring, Fall, or Winter would turn loose in box stall, feed oats, bran, with occasionally oil meal, and corn for a change. 4. Oats and bran, the muscular-forming food. —WYATT CARR, Collins, Iowa.

The best breed of horses for farm work, I would prefer Grade Percheron or English Shire. Our common mares, bred to full-blood Shires, make a fair size animal, with plenty of energy and easily broken. In the winter, during breaking and colting, they should be halter broke when sucking, and have all the oats they will eat the first winter, plenty of good hay thereafter until three years old, then broke to harness. After working a horse all day, I feed him a good feed of oats and corn for supper, and turn them to pasture during the night in warm weather. The best feed for hard work is oats and corn. I am not favorable to the co-operative plan of farmers buying a stallion and mare; never knew it to be a success. —W. N. BARTHOLOMEW, Fairbury, Iowa.

The horse I consider the best for general farm work (even if no horses are raised on the farm for heavy draft in the city), is the Grade Shire, the second or third cross, depending on the nature of the soil, sandy land requiring a less powerful horse for plowing than heavy clay. The best way undoubtedly to raise and educate a colt is to handle him continually from the time he is a few days old, and feed him all the oats necessary to keep him growing rapidly from the start. Colts are much more easily started during the first winter of their lives than afterward. Bran is also an excellent food, either mixed with the oats or given alternately for a change. In very cold weather a little corn with the oats or bran suits some colts very well; but an entire diet of corn is very injurious, the ill effects lasting often for some time after the diet has been changed. A diet of two-thirds to one-half whole oats mixed with one-third or one-half crushed wheat is also very good. As one bushel of wheat crushed is equal to about two and a half bushels of oats in feeding value, wheat is often cheap material to use with oats. A little linseed added is good. I have an opinion that the best treatment a horse could receive after work was over, would be to be washed all over quickly with water that had stood in the sun a little while, then scraped and sponged dry as possible. This washing must be done whilst the horse is quite hot, and he will dry off in a few minutes, and will be in a fit state to be fed directly. I know of a large stable of heavy horses so treated, and the groom told me the horses never caught cold in any weather. The hair does not look quite so sleek as with dry cleaning, but the horse's skin is much cleaner than way—infinitely cleaner than with the mere scraping and pretense of brushing farm horses usually get. It takes a long time to make a horse clean, but trying to dry and clean him when he has been sweating profusely. Washing, scraping, and sponging can be well done in less than 15 minutes. An extra careful man might bandage the legs after washing with caution flannel. In cold weather only would this be necessary. Never wash a horse unless he is hot; never attempt it after a horse is partially "cooled off," as that is the way to give a chill or a cold, and never use warm water for the washing. The best food, the only horses suitable for dry as possible, and a few horse beans; the latter I have never seen in this country. Crushed wheat, from one-third to one-half, added to the oats is a tolerably good substitute, and at present prices economical.

There is much to be said for and against co-operative stud companies. I think the Scotch plan the best, which is managed thus: The farmers in a district appoint a committee of their best horsemen to examine and hire the best horse they can get. A premium in cash is paid what the horse is put on the stand. A fee for each mare served, payable within three months, and an extra fee for every foal born. By this system a high-class horse is always to be had, and the best horses, a rule never leaves Scotland, being good property to hold for hire, as described. I may add, by the way, that the practice so common of breeding to the horse with the smallest fee, regardless of the size and quality of the horse is simply suicidal. Big horses, well shaped, and good movers, are the only horses saleable nowadays for draft purposes. A large percentage of the colts now being raised are not worth the food they will eat before arriving at workable age. —I. BROWSE OLDERWE, Florence, Kan.

Cornstalks cut up green make good food for hogs.

## SHEEP AND WOOL.

## Sheeping.

One poor, shabby lamb will cut the price on the whole lot more than the mean thing is worth.

A nice, clean, bright bunch of plump lambs will sell themselves; they sell on sight at top prices.

If the old ewes are fat, and they will be now if ever, be sure to sell them; they are unreliable for breeding.

There is more complaint than usual among shippers that farmers know the prices and strength of the city markets. Good!

Never tie the legs of a sheep when taking it to market. Stand them comfortably on their feet and they will sell better.

There is good money in Spring lambs at one-half the price they have been selling for; so don't be afraid to stay in the business.

It is as evident now that mutton is to be a conspicuous feature in the sheep industry of this country as wool was thought to be 30 or 40 years ago.

It is estimated that the increased consumption of wool by American manufacturers in 1892 exceeds the consumption of 1891 by 59,000,000 pounds.

If the pond is depended on for stock water, and insect life swarms in the water, use salt liberally around the edges where the stock drink. It helps wonderfully.

Thank heaven, more intelligent views of sheep raising are being gradually forced upon sheep raisers and must finally prevail when the slow going must wake up or quit.

Montana shows a 10 per cent. increase of flocks during the last 10 years with an invested capital of \$20,000,000, which yields a yearly revenue of \$2,500,000 for wool only.

The cross of the Rambouillet ram on wool flocks gives greater assurance of relief from flock depression during the next four years than the 53d Democratic Congress wants to do.

Keep well posted on the markets, both as to buying and selling; both as to supply and demand. The local buyer does this, and he has no rights or privileges that you have not.

Turnips come in for special consideration, too. Will the best class of farmers who have given these and similar food crops a trial give us their experience? Let us have light.

Arizona flock owners are tired of the Navajo Indians stealing their sheep. These Indian sheep thieves are charged with stealing 2,000 from one man. It is believed by the sheepmen that they will have to protect themselves.

It is proposed to establish a wool pulling enterprise at Sioux City, Iowa, to take care of the 50,000 or more sheep that will be annually slaughtered by the Sioux City Dressed Beef and Canning Company, says the Sioux City Tribune.

There is more meaning in what is said of rape for sheep than is generally believed. We, of the corn States, were raised to think corn and hay were good enough for every and all purposes of stock raising. There is much to be learned, and rape is a part of it.

While wool is a very important factor in sheep husbandry, the mutton stands as a bulwark of strength and confidence not to be disregarded. So true is this that THE AMERICAN FARMER has insisted, and will continue to insist, that mutton should be mentioned first and wool last in speaking of flock products.

We are led to believe that the sheep farmers of France are returning to the pure Merino sheep for mutton as well as wool. They find that the mutton sells at the same price, no matter what breed is competing, and that Merino wool pays better than coarse breeds, both as to quality and quantity of fleeces.

Pastures should be studied wisely. They are the dependence of the flock in Summer, as much as the barn supplies are for Winter. If the pastures are failing, seek every opportunity of reinforcing. Use the public highway with caution. Pasture to stubble and later on the corn fields as an experiment.

The Merino sheep breeders of Vermont believed, or tried to make other folks believe, that their type of a sheep could and should prevail in each and every part of the country. The sheep industry of the United States was damaged millions of dollars by it, and in turn has reverted disastrously upon the Merino sheep, which will require years of work to recover from.

Quit the old foggy way of selling sheep and lambs by the head. The buyers like that way, because they can get a bargain out of the farmers. Sell by weight, as no other way is fair. The country buyers swindle the farmers every time in buying by the head by lumping the lot off or by guessing at the weight. They know what they are doing and you don't know and never will.

There is not one farm industry to-day that can be run on borrowed capital that will compare with a big, smooth, rangy Merino ewe that will shear eight pounds of long, clean wool, and a Down ram. The investor can meet his payments, run less risks, and come out ahead of the whole procession. The young man who is reliable can borrow money to run such a business every day in the year.

The Governor of Montana has issued a proclamation against the bringing of sheep into the State from Oregon, Nevada, California, Washington, Wyoming, Idaho, Colorado, Utah, and New Mexico on account of the prevalence of the scab in those sections. Sheep may be brought from any of the prescribed States when a certificate of the State veterinarian or his duly authorized deputy that the sheep are entirely free from scab or other infectious or contagious diseases.

## Some Terms Used by Breeders.

The terms thoroughbred, full blood, and pure bred mean the same thing, though the thoroughbred has been claimed to refer only to the English racehorse. Each of these terms indicate a well-defined and established breed.

The cross bred is the produce of two distinct pure breeds.

Cross breeding is not to be recommended except where there is a purpose to be attained, and in such cases violent extremes are, as a rule, disappointing. The violent, unjudicious mingling of well-established characteristics as found in breeds not resembling each other gives animals lacking in uniformity, and unless precautionary methods in selection and coupling are followed up for successive generations cannot be made useful.

The term grade can apply to animals in which the blood of some pure breed is found. A high grade would be anywhere from a half to 31-32d blood; a low grade would mean the taint of a pure breed more remote than a quarter-blood.

The grading-up process may begin by using either a pure bred or a grade male upon a female without any known breeding standard.

Line breeding is the selection of males that have been bred continuously to the same standard or family. This may not be confounded with in-and-in-breeding, though closely resembling it.

In-and-in-breeding is practiced by those who would fix certain characteristics which are desired. In grading up a flock, for instance, the ram is used upon his own get for two or three generations, but must not be continued too long, as it leads to weakness of constitution, loss of size, and general weakness.

Cross breeding resembles line breeding, but is not carried to the extent of in-and-in-breeding.

An out-cross would be represented by the use of a sire of another family upon highly bred, line bred, or in-and-in-bred females for the purpose of remedying a constitutional weakness or to increase the size.

A scrub is an unfortunate animal that by carelessness and inattention has lost its breeding characteristics. It is an error to consider all sheep a scrub that have no record line of breeding; for instance, the "piny-woods" sheep of the Gulf Coast or the Mexican sheep are as perfect thoroughbreds as the deer of the forests. These sheep reproduce themselves with all the fidelity and truthfulness of type of the finest thoroughbreds.

The terms "native" and "scrub" are usually one and the same in breeders' nomenclature, though, as said before, there are differences which should be recognized because of their promptness in following a fixed type. The true scrub is a degenerated thoroughbred, and wanders from a fixed type with the most persistent dissatisfaction and unfitness of character which resents the best directed efforts in the direction of improvement.

Pedigree is a record not always written, but that can be verified of ancestral usefulness. As generally understood, a pedigreed animal is one that has a well-defined history of breeding in a register, record, flock book, herd book, or stock book, as they are known among stockmen.

A recorded pedigree is preferred, not alone because based upon the strictest integrity of the breeder, but because such a record is supervised by an association or organization in a committee chosen for the purpose of investigating the claims to purity and family lineage before being admitted to registry. It is safe to conclude that such a registered animal is a worthy representative of the breed as claimed by its breeder and the association to which the breeder is a recorded member.

The value of register or record associations to live stock breeding industries cannot be too highly appreciated. A most grateful change is observable in pure breeding since these safeguards—these standards—have been recognized and guarded by intelligent and honest breeders in this country.

## Symptoms of Disease.

It is worth while to know, if we can, some symptoms of coming trouble, and fortunately with lambs this is easy enough. If the shepherd will observe the flock as it goes out in the morning and comes in in the evening he will be able to detect the signs of approaching trouble if there is any. When lambs come from the pasture showing extraordinary fulness, accompanied by listlessness, and return to pasture in the morning with ears flopping and heads hanging down, it is safe to conclude that they are sick, and no time should be lost in changing the conditions and hunting for remedies.

The inattention to first symptoms of parasitical troubles, and these are the worst troubles the flock is liable to, is fatal, since the trouble is not recognized until too late. As soon as the health and vigor of the flock begins to decline parasites begin, and if the vitality is not re-established promptly the conditions are all tending to death. It is not worth while to presume upon things coming around unless something is done, and done quickly. It is not likely that nothing is the matter; that when the feed is better all will be well. It is safe to conclude that the parasites are there; that they are gaining in force, and the only thing to do is to meet them with the booming health and greater vigor of the lambs.

## A New Cure for Asthma.

Medical science at last reports a positive cure for Asthma in the Kola plant, found on the Congo River, West Africa. So great is their faith in its wonderful curative powers, the Kola Importing Co., 1164 Broadway, New York, are sending out large trial cases of the Kola Compound free to all sufferers from asthma. Send your name and address on postal card, and they will send you a trial case by mail free.

## A Chapter of J. M. McCann's Proverbs.

The best dog law is written in the blood of the cur.

The most valuable ram is the one that sires the finest lambs.

The best animal is the one that makes the most money.

The old ewe dies when the grass is peeping through the snow.

The horse's education, like the child's, should begin in infancy.

A tyrant is a coward always hated. Be a friend and gentle master to every domestic animal on the farm.

Only the well-fed cow can fill the pail.

If we find comfort in our homes in Winter, do our cattle enjoy the sleet and snow drift?

Arms are useful where there are enemies to fight. Our cattle live in times of peace, and should therefore be disarmed.

## Lincoln Sheep.

EDITOR AMERICAN FARMER: To be frank, I did not like your paper when I first saw it, but it is like the right kind of a man—the more and longer you are acquainted the better you like him. Your article in August 15 issue—"The Inevitable Fight"—is worth more than a year's subscription. You stand up boldly for the class who do not organize for their own protection; or if they do, the natural jealousy among them soon disintegrates; or wily politicians creep in and array themselves against each other and the organization goes to the wall.

Farmers are in favor of protection to their flocks, and in '96 will give their opinion of free wool if it is put on the free list.

You ask those who fed their sheep grain when they went out to grass to give results. For one, I tried it, and must say I never invested money more profitably. My Lincolns have all done well, and are very healthy. I visited the flock of President England two weeks ago, and found 44 sheep, ewes and lambs, on five acres of clover, and he assured me that they had no other pasture this season. A little bran and oats morning and evening produced lambs weighing 130 pounds, and one weighing 225 pounds, which attests the value of that kind of care.—H. A. DANIELS, Secretary Michigan Lincoln Sheep Breeders' Association, Elva, Mich.

## Australian Way of Judging Sheep.

The Australians have a novel, but certainly a very just, method of judging sheep at their fairs. All sheep entering for prizes in the wool classes are brought to the societies' paddocks one year ahead of the show and sheared; then a mark of identification is placed on each one. The following year the sheep are exhibited and sheared at the show; the wool is then scoured and the prizes awarded to the animals producing the heaviest fleece of scoured wool. This plan is a very good one, but would prevent an exhibitor from showing his sheep at more than one fair.—Exchange.

Yes, but it would also prevent the tricky methods and crooked practices of unscrupulous exhibitors, which prevail so generally in this country. Sheep shows and shearing festivals are intended to be educators of the public, but they are not, because the sheep, the object lessons, are manipulated in such a way to deceive the people. The people do know what they see.—EDITOR AMERICAN FARMER.

## Pure-Bred Sheep.

We believe in thoroughbreds from the baby of the home to the lambs of the flock. To keep in line there should be a record—a book of registry so carefully kept and so scrupulously honest in statements that no one may question the claims of high-bred ancestry. But the most important quality in the make-up of a sheep is its ability to command the highest cash price in the stock yard. This is the commercial test of a profitable sheep. No questions of breeding or registry are asked there. All sheep are on a common basis when brought to this crucial test, and beyond which there is no appeal nor hopefulness. Pedigree and registry are helps, are guarantees, acceptable and useful to sheep raisers, and will always be. They are valuable as guides and reliances in breeding, adding values to animals on the farm.

## Alas, Too True.

There are a great number of sheep raisers in the United States who look with wonder at the statements and methods of the few eminently successful flock masters, but still continue the business on the traditional and aboriginal systems taught them by their fathers. They hesitate to break away from old lines; they cannot see why so much difference in profits, and remain where they are—down in the ruts of prejudice and bigotry, regular old fogies. They expect things to come around to them again, and we expect they will stay there and be squeezed out of the business. The world moves, sheep husbandry moves; all industries move forward by just such iron rules—"the survival of the fittest."

## Carrying the Hoe.

The proprietor of "Evergreen Farm" writes: "It has been my habit for years to carry a hoe along with me when walking through my pasture fields, so as to be at all times prepared to destroy every thistle, mullein, or other unsightly weed that may be seen. If I go after the cows, to salt the cattle, or to bridle the horse, I use a light hoe for a cane until I see a weed or briar along my line of march, and by taking a slightly different route each time the entire farm is soon gone over and the 'filth' destroyed with little loss of time or labor."

Wanted.—The sort of a sheep that can stand the pressure of Democratic free trade; that in good hands can meet the competition of Australia.

## Some West Virginia Sheep Notes.

EDITOR AMERICAN FARMER: The losses of sheep in this State during last Winter were so great that many are going to quit the business. The truth is that only a practical shepherd can successfully manage a flock of 100 mountain ewes. Sheep are not so healthy as of yore. I bought me a Wenger dipping machine, and find it a great labor-saving invention. I can dip with one assistant from 300 to 500 sheep per day. I want a market for 5,000 good West Virginia ewes. The Baltimore market for stock ewes this year is no good.

Sheep have more parasites to contend with and must have better attention or they cease to be profitable. It is fully not to dip twice a year. All young sheep especially should have coppers in their salt. We must fight external and internal parasites all the time or lose the battle. That breed of sheep that will produce the most profitable fleece and the finest lambs, and when old can be converted into the best carcass of mutton, is the sheep for me.—J. M. McCANN.

## The New Lessons of Last Year.

Mistakes, blunders, and accidents are valuable lessons and well worth remembering. Some of these unexpected blunders upon truth are revolutionary in their effects upon the general practices. Such lessons are experiences, and guide or guard the future management. It is often the case that the unfortunate or damaging experience is regarded as failures for a time, but afterward as full of instruction. Of these unfortunate accidents too little is reported, but of the successful experiments too much cannot be said.

The thoughtful, prudent man looks for lessons from every source, and is guided accordingly in the practices of handling his business, whether of the farm, the shop, or the factory.

The stockman expects losses, and in every case recognizes, or should, the causes, and wisely guards against their repetition. The seasons bring casualties—cold Winter, the heat of Summer, the wet and dry seasons, the winds and storms, the good or bad character, the scanty or superabundant supplies of feed, all come, more or less, under the control or guardianship of man. These variations are certain, and the man of judgment will be provided and avoid disasters.

The last year, particularly during the Winter, was one of peculiar difficulties and some serious losses. The thoughtful breeder will see to it that loss does not come again from the same omissions to prepare proper food and shelter. It will be remembered that nearly all of the misfortunes and disappointments might have been prevented if this or that provision had been made. Disease came, lambs died, the ewes failed to breed, they failed to have milk, the quality was inferior, the prices obtained were unsatisfactory, because of this and that which might have been remedied. See that these things do not occur again.

## Dip the Sheep—Cooper's Sheep Dip.

Hundreds of thousands of Western sheep will be placed on the grain farms this month, both as feeders and as lamb-mothers. All these sheep should be cleaned up before putting on the farms. Some of them already have the scab, and all have been exposed to it. The stock cars and stock yards are infected with parasites. The dust, the heat, and crowding has filled the fleeces with fetid matter, shutting the pores of the skin, and making the most unhealthy conditions. It will be money and time well spent to dip all Western, or all sheep that are kept under careless management, before they are turned upon new pastures for feeding or breeding. To do this intelligently write a card to Wm. Cooper & Nephews, Galveston, Tex., asking for their sheepman's guide, which gives full directions on how to dip sheep. No sheepman is well equipped for handling sheep unless he has this guide, Cooper's sheep dipping powder, and a dipping vat on his farm, or a share in a neighborhood concern, where the flock can be put through a thorough bath at the minimum of expense.

One thorough dipping will answer the purpose where sheep are to be fed 60 or 90 days and then sent to market. For lamb-mothers they should be dipped at least twice, very thoroughly and 14 apart, to catch the broods that are in the skin that cannot be caught at the first treatment. Two dippings will not always cure a flock, but it will hold the scab in check for the seven months necessary for producing and marketing a crop of Spring lambs. If the ewes are to be bred early and run to pasture until the grass fails and then put in the barn to stay until the lambs are sold, it would be well to shear them at the time housing begins and dip them once.

## Some English Terms Explained.

Cast ewes are aged ewes drafted for sale or fattening. Culls, shots or tails, inferior sheep for rejection. Cade, tid-dlin



# ANOTHER MAN'S SISTER.



LET US ALL pray to be delivered from the sin of hasty judgment. When I first beheld four or five modern comedies adapted from the French language, wherein the situations were all due to somebody else's apartments, chiefly a he, I scoffed audibly. The thing was absurd, outworn, and cheap. But now that has happened which has caused me to know a great deal more about French comedies and critical situations than all the most successful playwrights put together.

In the first place, I occupied (and still do occupy) chambers, which consist of two rooms connected by a tiny hallway giving on to the landing by one door. Therefore it will be plain to the meanest mind that once the hall door is occupied by the enemy the only other exit is from the window by way of the gutter pipe—a vertical distance of three stories. There should always be two ways, not including the window, out of every set of chambers.

This need had never presented itself to me until one memorable afternoon, when, without knock, word or warning, a round faced, golden haired, blue eyed maiden, in an astrakhan, faced jacket, a gray skirt and black velvet hat, charged into my room, after the most approved fashion of all the comedies, crying: "Dear old Joe!"

My name was not, and never will be, Joe. There was no need for explanations. Sister, and only sister, was stamped all over the face of the maiden. Everybody who has been possessed of an only sister understands the manner in which one of the tribe enters a brother's rooms.

The maiden gave a little scream as I turned. She apologized. Could I tell her whereabouts Mr. Joseph Rupard's chambers were?

I could not; for you may live 17 years in chambers without knowing the face, life, or occupation of any one of your fellow convicts. I suggested that she should speak to the housekeeper, and escorted her to the tiny hall afore-said.

You will observe that there was nothing whatever in these proceedings to bring a blush to the thinnest cheek.

The Imp of Perversity, who is generally playing about on the landing for six shillings a week, met me in the hallway, saying: "Lady and gentleman to see you, sir."

Behind him stood two figures that I knew, and at any other time would have received with joy.

The lady at my heels lost her singularly pretty head, and whispering "What shall I do?" bolted back into the sitting-room.

All this was strictly in accordance with the rules of the stage; but why it should have taken place in my chambers I could never understand. And yet I was deeply thankful that she had not gone forth, like Una, under the noses of my visitors. Uncle John—yes, it was an uncle, even as is the case in a comedy—would have laughed; and, since she was another man's sister, that would have been even worse than Aunt Alice's hawk-eyed inspection of the maiden and subsequent description of her face, figure, and dress to all her righteous world.

I received my people in the hallway. An inspiration told me to get rid of my coat and rumple my hair. Desperate fear made me very wise, most courteous and genial to excess.

"Oh, so glad to see you," said I; but I'm afraid you have come to a regular camp in the wilderness. Fact is, my sitting-room is upside down; that fool of a housemaid has been doing something to the fire that has filled the place with smuts, and I've made her dust everything out again. But come into the bedroom, since you've taken the trouble to climb all these stairs." Even as I spoke in the hall, I heard the heavy arm chair wheeled up against my sitting-room door, and there was a sound of emphatic dusting. I thanked heaven that was pleased to afflict me, that it had sent at least "one heart still ready to play out the play."

Into my humble bedroom I led those relatives, and my aunt, after the manner of women, made searching inventories with her eye and inquired as to whether I was well looked after. But it was the anti-pathetic kiss and the remark that followed—"My boy, how hot you are! Aren't you well?"—that seared my perfectly innocent soul like hot iron. Perfect crime must bring with it a sense of ease and rest. It is the unmerited imputation of evil that strains the nerves.

My aunt would have had tea, "when that girl had finished cleaning your rooms." The bedroom door was, of course, open. I assured my aunt that the folly of that housemaid prevented her from finishing anything this side of doomsday, and that the dust would not settle down till 20 minutes after that.

There was a crowing, choking noise that might have been a smothered chuckle, from the sitting-room, whereof the faint light above the door was open.

"What a very superior voice she has!" said Aunt Alice. "Quite like a lady's. Is she pretty?"

"Come and see," quoth I, with that key innocence that only cunning can be-

stow. I half opened the sitting-room door, coughed vehemently, and drew back as one choked with the dust.

"Impossible," I said. "She's not in a sweet temper to-day, because I made her do the rooms twice. We'd better not disturb her or she'll break my ornaments." This, methinks, could not have been excelled by the most hardened profligate on the stage.

My aunt left very slowly and deliberately, mourning for the loss of her tea. I escorted her and Uncle John down to the first floor. How could I tell that her housewife's zeal for her nephew would have led her to bestow upon the housemaid, who was Fan of the Teeth, a few hints on the best management of fires and the proper care of the room, which the fellow servant was even then supposed to be cleaning?

"You see, it all means more work for you in the end," said my aunt.

I dashed into the sitting-room to find, helpless with suppressed laughter, the maiden with the black velvet hat. I was coatless, as has been recounted (people never stay long with a man who lacks a coat), my hair was on end and I was flushed. But there was no resisting that infection of mirth. I laughed aloud. The air was dense with dust and all the furniture was out of place.

"That fool of a housemaid" had lived up to her reputation.

"Haven't I done the room beautifully?" she said, with a wicked giggle; "thank you—thank you, oh, so much for helping me!"

"Not in the least," said I; "I've got a sister of my own. But hadn't you better—"

"I'm gone," she said, and vanished at



"LADY AND GENTLEMAN TO SEE YOU, SIR."

the word, to hunt for her brother's chambers.

Entered, her cap over one eye, Fan of the Teeth, boiling with rage. She was an austere woman of 35, not to be trifled with.

"And I'm sure me and Lucy, too, we takes all the trouble that we can with 17 sets of chambers to be gone through, and the bells ringing on every landing all day long. 'Tisn't as if I was afraid of my work, for I 'ave kep' myself ever since I was a little girl of 13—nor Lucy, neither. But when that lady on the staircase spoke to me an' tole me that I was inattentive an' Lucy, too, an' smuts all about your room, sayin' that I was to take extra care of you, sir, I was put out. As do you'd be done by, I thinks, an' show no favor to any chambers more than another, for someone must lose by it; and if it isn't you, it will be some other gentleman. An' there aren't no smuts in your room not to be seen, an' Lucy, I know she 'as been on the fourth floor since I come down with the slops; but I didn't say nothink to that lady when she said what she said—and, Lor, sir, what 'ave you bin doin' to the furniture—all pulled across the room? Lucy 'asn't been 'ere no more than the cat. An' you 'avin' to see your friends in your bedroom—as if it was our fault!"

"Fanny," said I, "if there has been any fault, that fault is mine. Take off, take those lips away, and—here's a half sovereign."

It was a damning confession of guilt, received as such. Fan removed herself with an unholy light in her eye.

I hated Fan, and this still further shook my nerves. Worn with a thousand conflicting emotions I fled to the sideboard and pulled myself together with the necessary liquids. Men never seem to do that on the stage after any unusual crisis. They do in the prosaic world of real life.

No comedy that I could think of had any mention of the subplot—to be sure, Fan was rather too angular for the subplot—refusing a tip.

"And you're a lady, too, Fan," said I. "Keep it. Few people return money. Still fewer dismiss preconceived suspicions."

Re-entered Fan, the half sovereign in her hand, and placed it on my table.

"I've took them in their teas," she said acrobatically; "an' she was tellin' 'im all about it. She is a real nice little lady, she is, an'—an' I don't want no 'arf sufferin' for that."

"No comedy that I could think of had any mention of the subplot—to be sure, Fan was rather too angular for the subplot—refusing a tip.

"And you're a lady, too, Fan," said I. "Keep it. Few people return money. Still fewer dismiss preconceived sus-

picious."

She withdrew slightly alarmed. I stepped into the hallway to set down the empty soda water siphon in the place appointed. The door leading to the landing was half open. I heard voices descending the stairs.

"He was really very nice, Joe, about it. Said he had a sister of his own and laughed."

"H'mph. Then I'm sorry for his sister, that's all. He drinks like a fish. Why, only last night I found him on his hands and knees on the second floor, and had to help him to bed."

The next chambers! As I hope to clear my character before all judges, it was the man in the next chambers! I had heard the infernal din of that episode at 2 o'clock in the morning and a few of Joe's comments as he left the drunkard. How should the maiden know exactly into whose rooms she had penetrated? and here was Joe saddling me with my neighbor's booted slumbers.

I gripped the siphon head in an agony of wrath. The steps were almost opposite my landing. There was more soda water than I had thought for in the tube, and the infernal concoction exhausted itself with a fizzle, spit, and grunt. It seemed to roar through the house.

"There!" said Joe. "You hear, Milly? That's a soda water siphon. He's at it again—so early."

"But he didn't look as if he took"—

The sweet voice died away, and I was alone with my sorrow and my siphon.

To-day I know something of plot and construction; and, as I say, I understand the verisimilitude of the modern French farce. Yet would I sell all my insight for the single privilege of explaining to Milly (my Milly I married her since—she has dusted my room) that I am not—indeed I am not—the villain that Joe painted me.—*St. James' Gazette.*

## Keep This In Mind.

"A man of kindness to his beast is kind. But brutal actions show a brutal mind. Remember, he who made these also made the brute. Who gave the speech and reason also made him mute."

He can complain, but God's all-seeing eye observes the cruelty. He hears his cry. He was ordained to be thy slave and friend. But know that his Creator is thy Judge.



"LADY AND GENTLEMAN TO SEE YOU, SIR."

the word, to hunt for her brother's chambers.

Entered, her cap over one eye, Fan of the Teeth, boiling with rage. She was an austere woman of 35, not to be trifled with.

"And I'm sure me and Lucy, too, we takes all the trouble that we can with 17 sets of chambers to be gone through, and the bells ringing on every landing all day long. 'Tisn't as if I was afraid of my work, for I 'ave kep' myself ever since I was a little girl of 13—nor Lucy, neither. But when that lady on the staircase spoke to me an' tole me that I was inattentive an' Lucy, too, an' smuts all about your room, sayin' that I was to take extra care of you, sir, I was put out. As do you'd be done by, I thinks, an' show no favor to any chambers more than another, for someone must lose by it; and if it isn't you, it will be some other gentleman. An' there aren't no smuts in your room not to be seen, an' Lucy, I know she 'as been on the fourth floor since I come down with the slops; but I didn't say nothink to that lady when she said what she said—and, Lor, sir, what 'ave you bin doin' to the furniture—all pulled across the room? Lucy 'asn't been 'ere no more than the cat. An' you 'avin' to see your friends in your bedroom—as if it was our fault!"

"Fanny," said I, "if there has been any fault, that fault is mine. Take off, take those lips away, and—here's a half sovereign."

It was a damning confession of guilt, received as such. Fan removed herself with an unholy light in her eye.

I hated Fan, and this still further shook my nerves. Worn with a thousand conflicting emotions I fled to the sideboard and pulled myself together with the necessary liquids. Men never seem to do that on the stage after any unusual crisis. They do in the prosaic world of real life.

No comedy that I could think of had any mention of the subplot—to be sure, Fan was rather too angular for the subplot—refusing a tip.

"And you're a lady, too, Fan," said I. "Keep it. Few people return money. Still fewer dismiss preconceived sus-

picious."

Re-entered Fan, the half sovereign in her hand, and placed it on my table.

"I've took them in their teas," she said acrobatically; "an' she was tellin' 'im all about it. She is a real nice little lady, she is, an'—an' I don't want no 'arf sufferin' for that."

"No comedy that I could think of had any mention of the subplot—to be sure, Fan was rather too angular for the subplot—refusing a tip.

"And you're a lady, too, Fan," said I. "Keep it. Few people return money. Still fewer dismiss preconceived sus-

picious."

## THE APIARY.

### Hummings.

Honey for the market should be put in packages and labeled.

Honey must be kept in a dry, warm place to retain its fine, rich flavor.

The prejudice against keeping bees in the orchard has no basis whatever. It is better to sow poor land in buckwheat for the bees than let it remain idle.

Farmers should keep at least enough bees to supply honey for the family table.

The demand for buckwheat honey is not so great as for the lighter-colored honey, but it is as good as any for the best during the winter.

Mr. J. W. Tefft, writing from Warren, N. Y., under date of July 20, says: "I have taken up to date from 163 colonies of bees 7,792 pounds of honey, and the story is not half told."

### EXTRACTED HONEY.

A Writer Who Claims That It Can be Profitably Produced.

#### I.

EDITOR AMERICAN FARMER: There are a great many beekeepers who will not produce extracted honey. One man will say: "It is a dirty job, the honey is not as salable as comb honey," another, "It is not as well flavored," and so on. Another party says: "I can't handle a large apiary run for extracted honey without hiring a number of helpers, and it is a hard matter to secure competent help in the apiary." Let us look over this last man's method of management for extracted honey before we go any farther, and it is no fancy sketch, but taken from real life.

Friend B. had a splendid location for honey and a large and well-equipped apiary. He shipped honey to market by the carload and was the leading apiarist in his section of country. He usually set apart 30 or 40 colonies for the production of extracted honey, and declared that he worked harder with those colonies than with the rest of the apiary that was operated for comb honey, and he undoubtedly told the truth.

Mr. B. used the Langstroth hive, with an upper story holding 10 full-size frames, and made it a rule, if he could get around to it, to extract before the honey was sealed over. The *modus operandi* was about as follows: The first thing was to lift a heavy cap and place the same on the ground, remove a honey board, and then remove, one at a time, the combs and dislodge the bees. The combs were partly capped over, heavy with basswood honey, and would not stand, under the blazing July sun, a great deal of shaking. So, as a matter of course, the bees had to be brushed off, which was a slow and daubing piece of work.

As the combs were removed and brushed, they were placed in comb buckets holding five frames each; these were carried to the honey house by an assistant, where a third party uncapped and extracted them. The honey ran from the extractor into a bucket; when this was full it was emptied into a barrel. At the close of the day's work all hives from which combs had been taken were filled again with the emptied combs, one at a time, as they had been removed, and friend B. remarked: "I'll be blessed if that ain't hard work." The floor of the honey room was covered with daubs of honey and crushed bees.

We imagine that many a producer of extracted honey will smile at this *bona fide* description of Mr. B.'s day at the extractor, but we have good, substantial reasons for thinking that there are several apiaries where similar tactics are followed, with slight variations. Now, in justice to Mr. B., we must say that he went to his comb honey in a far different manner, and it was a fine sight at the close of the season to go into the room where his comb honey was piled up to ripen, and see a full carload of snow-white sections stacked up ready to crate.

"I tell you, Nash, that I have just about made up my mind to let that confounded extracted honey business out," said friend B. to the writer. "I never get over 10 cents for the extracted, and my comb nets me 15 cents and the extracted costs more to produce, and some way it lacks that rich flavor that the comb honey has. You see," he continued, after casting a deprecating glance at the cheese cloth covered barrels containing the extracted honey, "you see, I can get my cases of sections ready before-hand, and pile them up in the house here, and it's no trick at all to manage the rest. But that extracted business comes on all at once, and it makes me tired to think about it, and for the life of me I don't see how anyone can manage so many colonies unless they use sections."

Another way: We will take it for granted that our bees are in movable frame hives of some approved pattern. Instead of the old upper story filled with broad frames, we will place on the top of the hive a super supplied with shallow frames not to exceed five or six inches in depth, in place of the old full-size broad frame, as these shallow cases are far superior for extracted honey production. These cases should be filled with good, straight combs, and it is a great advantage to have them with close-fitting end bars or uprights, but the top and bottom bars should be narrow enough to let the bees pass freely between them.

There should be enough of these cases to hold any crop of honey the apiary may produce. They should be made with square joints, with a bee space on the top of the frames, but none on the bottom, so that they can be tiered up two, three, four, or even five or six high. Use a board seven-eighths of an inch thick for a cover, well cleated to prevent warping. It is also a great ad-

vantage to have a dummy or division board at one side of each case, with a thumb screw to tighten up these frames close together.

Now, we will want a comb cart. Ours is made of a pair of cultivator wheels, such as are used here in the West by our farmers. They are 30 inches high and placed near the front of the platform or bed, which is made large enough to hold all the honey a man can wheel easily. Near the rear of this bed are two legs, similar to wheelbarrow legs, and a pair of handles. This is a tool that for the apiary is the superior of any wheelbarrow made, and when made with a light box is a very convenient tool for the farm yard or garden. They will carry a heavy load and never tip over. They are in use, with slight variations, in all of the large apiaries in California and can be made with springs underneath, but it is unnecessary. The door of the honey house should be wide enough to let the cart pass in.

Distributing the cases.—At the beginning of the honey harvest load all the cases the cart will hold and pass down the rows of hives, placing a case on each hive that is strong enough to work in them. This is a very short job. We often do this without the use of smoker at all (though we always have a large sized "Bingham" fired up and standing on the cart. This work, as well as most operations with bees, can best be done when the bees are working freely.

Pry up the cover and a glance will tell whether the colony will need a case or not, and a skillful operator will usually remove the cover and deftly place a case of combs on the hive and replace the cover before a bee takes wing, and all without crushing a single bee. The great advantage of the fixed frame comes in right here. In handling these cases there is no need of spacing the frames after the case is on the hive. When the frames are once adjusted and tightened up the cases may be turned bottom side up or stood on end, but the combs are always in their proper position, and in handling the combs filled with honey there is less danger of breakage than with the loose frame. A large number of colonies may have surplus honey given them by this method in a short time.

When these cases are partly filled, raise them up and place another set of empty combs under the partly filled ones, and repeat this operation as long as the honey harvest lasts. This work can all be done by one person of ordinary strength; but in the tiering up after the first case is on an assistant, even a small boy, if he is not afraid of the bees, will be of great help and expedite matters by placing the empty case of combs on the brood chamber while the apiarist holds the filled cases just removed, and if proper care be taken, all this work may be done without any more killing of bees than is usual in other operations.

There is a slight in handling cases without killing bees that is sometimes more easy to do than to describe, and different men have different ways of doing the same thing. For example, the writer often rests a case filled with bees on the front of the hive, and then, kneeling or stooping so as to see between the tops of one set of frames and the bottoms of the other, sends a quick blast of two of smoke between the cases; every bee will be driven out of the way, then like a flash down comes the case. At other times, a thin strip of wood or a feather can be passed in between to hurry a few laggards out of the way. Another way is to carefully place the case on the hive with a slow backward and forward motion, gradually lowering the case until it rests on the hive. This is very successfully practiced by some.—J. A. NASH, IOWA.

### Notes From Oak Leaf Apiaries.

EDITOR AMERICAN FARMER: My experience with bee smokers has been that those kinds of smokers possessing the most perfect drafts are the best. The Hill smoker, I think, is far ahead of any at the present day. Before obtaining a Hill smoker I had used the Brigham and Clark smokers, also one manufactured, I think, by E. T. Lewis, of Toledo, O. After once using the Hill bee smoker I discarded all other makes. The ease with which one can handle that bee smoker, its wonderful draft and power of burning chunks of very hard wood, and the abundance of smoke that can be had at the right time, make it the best bee smoker known—at least I do not know of a better one. A well-known beekeeper, after seeing the Hill smoker that I had, exclaimed: "Well, sir, the man who invented that smoker had a happy idea come over him, for it is as near perfection in that line as anyone would wish."

I do not keep these smokers for sale, and am no way interested in the sale of such, but when I find anything that is really good and desirable I like others to know of it, too. Oak wood that has started to rot a little I find very good fuel for smokers. It may be rapidly started by a few drops of coal oil.

In introducing queen cells, West's spiral queen cage is very handy. With this cell protector there is no danger of it being torn down. In introducing queens I use the Peet queen cage, and I have always been very successful with it. If the right conditions are observed very few queens need ever be lost. Be sure a colony is queenless. Sometimes an old and a young queen occupy the same hive in peace, but this is the exception, not the rule, with queenless hives, and with enough honey coming in to keep the bees good natured, it is comparatively safe to introduce a queen.

The bee business should be run on the higher-pressure principle; make them gather every pound that it is possible to do; use comb foundation whenever it is necessary; remove an inferior queen as soon as possible and insert a good one in her place; do not wait for bees to supersede their queen; bees make mistakes

## A WATCH, A CHAIN, A PAPER, \$1.65.

The Best Premium Offer Ever Made to the American Public.

NO TOY, NO HUMBUG, NO CATCH.

Only an Honest Watch and a Great Newspaper for Every Farmer for Less

Money than he Can Secure them Anywhere Else.



THE FACE.

We first offered this great premium in our issue of Jan. 1 for \$1.60 for paper, watch, and chain, limiting the time to 30 days. The demand for them has come by thousands. We find that they cannot be produced so cheaply as we had expected. We are, therefore, obliged to increase the price from \$1.60 to \$1.65.

### DESCRIPTION OF THE WATCH:

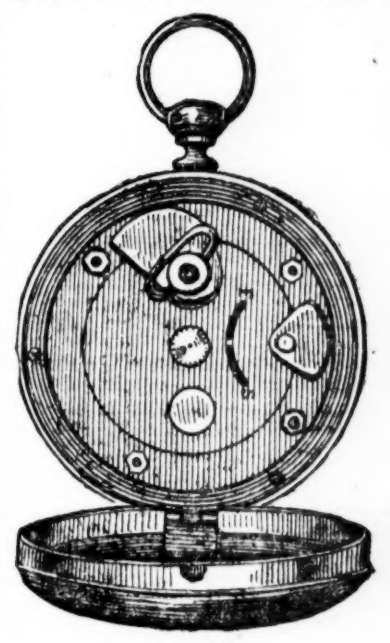
This watch is a timepiece guaranteed to run with accuracy. It need only be wound once every twenty-four hours. No key has to be carried, but it winds and sets by a patent attachment shown in the cut of the works. The face, therefore, need not be opened to set it. It is suitable to carry in the pocket or to hang upon the wall in bedroom or parlor.

To save space the cuts are slightly reduced in size, the face of the watch being one and seven-eighths of an inch in diameter and fifteen-sixteenths of an inch thick. It is no heavier than an ordinary silver watch, and but a trifle thicker. It has a strong, quick beat and runs in any position, either at a standstill or in motion, and is not affected by heat or cold. It is open-faced, with a heavy, glass crystal. The case is polished and lacquered to resemble gold. This material is frequently advertised as *oroid* or *firegold*. The chain is not shown in the cut. It sells at retail in the country from 15 to 25 cents. A small charm also goes with the chain. Remember that *THE AMERICAN FARMER* comes twice a month at the regular price, when taken alone, is fifty cents a year. We send, postpaid, the watch, the chain, and the paper for an entire year for only one dollar and sixty-five cents.

Our arrangements for the watch compel us to put a time limit upon this offer. We can only furnish this premium combination to those who order within thirty days. We regret to be obliged to place any limit whatever, but the sum is so small that it will not inconvenience anyone, we trust, to send in his name and subscription price for the premium and paper at once.

In order to demonstrate our entire confidence in our proposition, we guarantee the delivery of the watch in good running order. The watch and chain will be sent, postage prepaid, to anyone who will send in a club of six yearly subscribers at 50 cents each, and only 10 cents additional money to pay cost of postage and wrapping. Address at once,

THE AMERICAN FARMER, Washington, D. C.



THE WORKS.

as well as the rest of animated creation. Use a one-sized frame in your apiary; if you have odd sizes in use try and work out of them as soon as possible. It is also advisable to use a uniform style of section—the one-pound, one-piece section is best. In regard to the varieties of bees, there is not such a vast amount of difference in the kinds that you keep as the bee sharp would have us believe after all. If you raise queens for sale you must try and keep your bees somewhat pure by either seeking some isolated location where black bees do not abound, or buy up your neighbor's bees and Italianize them. I have done considerable in the queen rearing business in raising Italian and Carniolan queens, but when running large apiaries I would never again remove a good prolific hybrid queen (because she was a hybrid) and insert an Italian or Carniolan in her place, although if you are raising queens for market you must either remove or take chances of a hybrid mixture with your pure bees. I do not raise queens any more for market, as the cost of keeping bees pure is too great. There is more money in running entirely for honey.

There are many seasons here when bees gather a vast amount of honey dew. This honey dew, after being gathered and stored by the bees, is a very superior honey of exquisite flavor, great density, and beautiful color; the honey dew gathered from the cedar trees being the most superior.—S. L. WATKINS, California.

The Piedmont Region of the South—

"The Best Country Under the Sun."

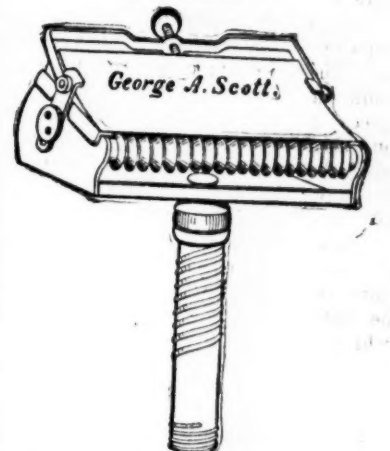
After the war a heavy emigration began to the West from all the Southern States, which continued several years. In late years, however, the movement has been reversed, and people are leaving the West and are settling in all parts of the South. The experience of those who have lived in both sections is that while the yield per acre is not so large in the South as in some parts of the West, perhaps, yet the net profits for a series of years are quite as satisfactory and life far more comfortable, as the farmer does not have to contend with frequent and protracted droughts, destructive cyclones and caterpillars, and long, dreary, and severely cold winters. Taking into consideration the climate, especially that of the Piedmont region of Virginia, the Carolinas, Georgia, and Alabama, traversed by the Richmond & Danville Railroad system, with its advantages of good markets, cheap lands, pure water, and perfect school systems, unquestionably the "Best country under the sun," especially for the tiller of the soil, the manufacturer of cotton, woolen goods, and tobacco, is that situated between Washington, D. C., and Birmingham, Ala., along the eastern slope of the Blue Ridge Mountains, where all classes of citizens are prosperous and happy and a good livelihood can be had with minimum exertion. Outdoor work can be done every day in the year, and storms, destructive alike to life and property, are not feared as in other sections of the Union.

Map folders, showing time schedule and extent of Richmond & Danville system of roads, and circulars descriptive of land, climate, etc., can be had on application to the Passenger Department, Richmond & Danville Railroad, Washington, D. C.

The chief industry in Siam is the exportation of rice.

## THE SAFETY RAZOR.

Every Man His Own Barber.



We supply a long-felt want in the offer of our Safety Razor, which is so constructed that any man, whether his beard be tough or mild, can shave himself with ease, comfort, and security. A light or heavy pressure makes no difference, the guards preventing the edge of the blade from cutting or scratching the face, be it either rough or smooth.

The blade is made of the very best material, and can be sharpened or honed the same as an ordinary razor. We guarantee it free from all imperfections, and should any be found we will replace with a perfect article. Such full directions are sent with each razor that anyone can shave himself easily, even if he has never used any kind of a razor before.

We will send this razor, postpaid, on receipt of \$1.50, or *THE AMERICAN FARMER* one year and the razor upon the receipt of \$1.80.

Farm and Church Bells.



Crystal Metal Farm Bells.







1. The first step is to identify the problem. In this case, the problem is that the system is not working properly.

[illegible]





THE FISHERIES.

And some of the More Interesting Smaller Buildings.

A large circular structure, with a long arm stretching one to the east and one to the west, at the end of each of which is a smaller circular room; this is the building set aside for the fisheries.

The exterior is very imposing, with a towering central dome connected to the two smaller ones by long, white colonnades.

The main building is devoted to the display of all varieties of fishing boats, hooks, lines, nets, and all other things pertaining to fishes and fishing.

Each State has large cases of cuts of famous fishing grounds and native fish. The center of attraction seems to be a skeleton of a whale. It is suspended high in the air and held in place by heavy steel plates.

In the one arm only the States of Wisconsin and Pennsylvania have live exhibits. These collect around them a large, eager throng. The Pennsylvania display is especially attractive. There is a rustic wall made of rough bark, and at short spaces, like port holes, are aquaria set in, with different varieties of fish of different ages in each. There is a family of brook trout only six months old and another only two. The remainder of this room is given to cases of mounted fish and models. There are all kinds of fish-eating birds and aquatic animals stuffed.

At the other end you find one of the most novel sights to be seen. The entire room is lined with glass cases, curved to suit the walls, and filled with live fish; and not only that, but a second and smaller circle is within, and in the center of all is a rustic fountain, around the base of which sport fishes, big and little, of all colors and varieties. Nowhere is there always a greater crowd than around these cases.

In the same neighborhood is the Swedish building. Within and without it is foreign in appearance. There are fine displays of their metal works, cutlery, firearms, and jewelry; porcelain ranging in quality from delicate china to heavy stoneware.

Furs are conspicuous, and the burnt woodwork is attractive and very reasonable in price.

Brazil has a large house only recently completed. The first floor is given up to the display of coffees. Long rows of tables filled with glass jars hold hundreds of varieties of coffees. The second story is given to beautiful airy parlors. From the four corners of this second floor are long-winding staircases leading to the roof, from which is a good view of the north end of the grounds.

Near is the State building of Turkey, in which are cloths and rugs of most quaint designs. The room is small, but the wood carving and interior decorations are most exquisite.

In the same vicinity are the Costa Rica and the Guatemala buildings, where the ladies go to sample the various kinds of drinks for sale.

The German building has vast collections of printings and engravings and etchings, which are interesting, as they show the evolution of these arts. It has the finest collection of ecclesiastic furnishings to be seen on the grounds. The glass windows and embroideries leave nothing to be added.

The different State buildings of the Union seem to divide themselves into two varieties. There are those which are furnished as club rooms, as New York and Wisconsin, with no attempt at display of products, and then the others, as Iowa, Colorado, and California, which, aside from their reception-rooms, have exhibits.

Illinois has naturally the largest building of any of the States. As it stands at the head of one of the lagoons, it compares favorably with some of the main buildings in size. It has a large rotunda room, and on the second floor are commodious parlors. The remainder of the building is devoted to exhibits in all branches. Schools, arts, mechanics, sciences, are all there. The agriculture exhibit is much admired, and all go to see the bit of landscape on the wall, picturing a farmyard and buildings, made entirely from grains.

The New York State building has attractions peculiar to itself. It is very large and very elegant in its fittings. It is a facsimile of the old Van Rensselaer mansion. The large portals at the top of a long flight of steps, and the massive marble stairs within, give it a stately appearance.

On the roof are shaded seats from where a fine view of the lake may be had. This is a favorite rendezvous for sentimental couples and tired tourists.

Near this is the Pennsylvania building, in the parlors of which are some of the most beautiful pieces of women's work imaginable. This, like almost all the other houses, is well supplied with

musical instruments for the entertainment of the guests.

Louisiana has a very Southern house. It has a fine display of woods and many antiques; bamboo is used much in finishing.

Colorado displays her ores and sells her mineral water, and California has an imitation Spanish Mission, where she does herself proud in her fruit and other products. This building is one of the few to have an elevator. On the roof is a good cafe, where meals are served promptly at reasonable prices.

With many the Iowa building is the favorite of all. It has one large room finished in the same style as the famous Sioux City Corn Palace. On the walls are panels upon which are produced in the most lifelike manner heads of animals, and on one is the shoulders and head of a young woman. Iowa knew how to make itself agreeable to a big crowd when it engaged the services of the Sioux City band. It is one of the best bands at Jackson Park, and to it, in no small degree, is due the popularity of this building.

Connecticut has a model New England home. The panes of glass are small in all of the windows and doors, and everything about suggests a snug home feeling. The little low bedrooms on the second floor are carpeted in homemade rug carpets, and curtained with white muslin, edged with knitted lace.

On the curtained beds are the fancy bed quilts in most gorgeous designs on a white ground, like the ones our grandmothers spent their maidenhood piecing toward their "settin' out."

There are uncompromising high-backed chairs here and settees and deep window sills. In the corners of the dining-room are china closets, holding historical pieces from old New England families, and around the room, well toward the ceiling, is a shelf containing a representative china collection of Colonial days. To many this has the greatest attractions of any of this class of buildings.

The State of Washington has in front of its building a single tree that can float the flag above all the others. It is a fir trunk, and for size is very remarkable. The foundation of the building is made of logs. One man, when asked what was to him the most remarkable thing seen at the Fair, said: "That long bottom log in the foundation of the Washington building." This State has made a fine showing at the Fair, and too much credit cannot be given to it and other States so far away that have done so much to make the Fair the success that it is.

If time permitted I would be glad to go on telling of the attractive rooms of Michigan, Nebraska, South Dakota, and a host of others. All are interesting and all are especially pleasing in some especial way.

The Illinois women have a building with a drug store in one end and an emergency hospital and doctors' offices in the other. Ten years ago it would have been rather a difficult matter to have gotten two graduate pharmacists, trained nurses, and three physicians, all women, to take charge of the different branches of work carried on in this building, but to-day they are there. If a woman faints from over exhaustion she is taken to these parlors and restored, and all by women.

It is a pleasure to look in upon them and read happiness and contentment from their bright faces. They have all succeeded in what they set out to do.

There is still some halting on the part of the Commissioners in regard to the appointment of judges, as there is yet some rivalry between the men and women as to the members to be appointed by the respective boards.

The most of the work of judging is, however, done, and the judges have gone home. Those on the fine arts adopted a method that was peculiar, unique, and rapid. There were 40 of them, and they would order a room cleared of visitors, and they would then shut themselves in and look about them. In a few minutes someone would nominate an artist as first, and the name would be voted upon, and then the other nominations would follow, and so on around all the room of the entire art exhibit.

The success of the Fair grows more and more upon us, and the great increase in numbers assure us that the last months will be the greatest.

So far the 4th of July has been the greatest day. Then the State days of Illinois and Wisconsin. Probably the greatest of all is yet to come, when on the 9th of October Chicago meets to celebrate her resurrection from a bed of ashes.

Fashion's Fancies.

The new sailor suits are made of white material embroidered with blue anchors, instead of the reverse style which has been so much worn in past years. Costly materials were never more used

than they are to-day. Rich brocades trimmed with soft laces are made to simulate historical styles. Fringes are to be worn more than last season, and black lace as much as ever.

It seems an established fact that skirts are to be draped.

"Butterfly" bonnets are the head-gear of the woman of fashion.

The effect of broad shoulders holds, and the sloping effect is increased by draperies and lapels.

The woman who wishes to be considered thoroughly well-dressed does not make herself conspicuous by undue width of sleeve or too spreading shape of skirt.

Mantles and jackets are as handsome inside as outside. For example, a jacket in green-cloth has a pelerine or deep collar of gathered emerald green velvet, and both jacket and pelerine are lined with rich rose-colored silk.

The French traveling costumes prepared for use in late August and September are the simplest imaginable, the severity of the cloth skirt and jacket being relieved merely by the dainty chemise or vest of silk. The plain costume is made up in dark-blue vigogne. The skirt has five rows of a very pretty galon in blue, of a lighter shade. The chemise is of surah in the same shade of light blue, and is held to the waist by a draped girdle of the same. The sleeve of the beautifully cut coat is cut in one piece. The skirt of the coat is quite full in the back, following the lines of the fulness of the bell skirt.

Mignonnet green is to be one of the most popular shades for the coming season. Another strange color is also to become popular. It is called carmelite, and is a soft brown that harmonizes with almost any color. Red will be worn in many forms of combinations. Navy blue is declining in popularity.

A Blouse Waist.

A pretty waist is made of silk gathered back and front and trimmed with lace in front in the form of a figaro.



The collar is covered by loose, irregular folds of the silk.

The sleeves are tight-fitting below the elbow and are covered with the lace. Above the elbow they are very full. The skirt covers all below the waist line.

A Gown for a Slender Form.

The one in the cut is made of black silk muslin and trimmed with black lace and insertion and black satin.

The shoulder capes and the girdle are of black satin; the rest is of muslin in any soft becoming color.

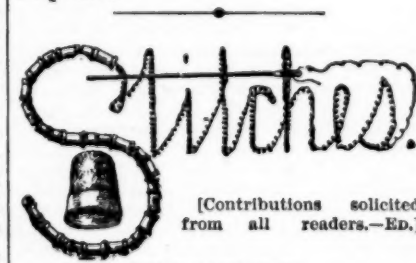


If the Fall styles bring in the new shawl fabrics that are expected, this model may be readily adapted. If the gown be made of silk, ribbon velvet would be pretty in place of the lace.

The large bow, made of two loops at the bust, is very becoming to a slight figure. The dress is not "the stout lady's friend."

Pleased With Her Dress.

I received the dress last evening, and was pleased with it. It is little long in skirt on back, but can easily change that. Many thanks.—Mrs. H. C. JUDY, Hopedale.



Stitches.

(Contributions solicited from all readers.—Ed.)

WIDE LACE EDGE.  
Make 96 chain.

First row—Miss 4, 1 tr in each of next 4 ch; 2 ch, miss 2, 1 tr in each of next 4 ch; 2 ch, miss 2, 1 tr in each of next 4 ch; repeat from \* 27 times, making 28 open squares in all; turn.

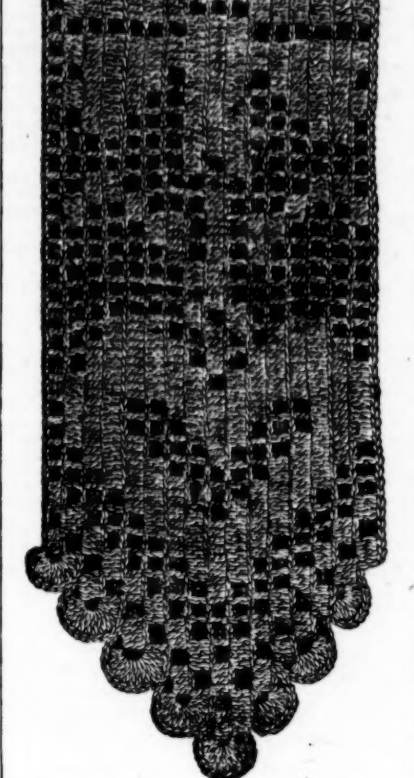
Second row—5 ch, 1 tr on tr; \* 2 ch, 1 tr on tr; repeat from \* twice more; 2 tr under 2 ch, 1 tr on tr; \* 2 ch, miss 2, 1 tr on each of next 4 ch; repeat from \* twice more; then 4 open squares; 1 tr on each of next 3 st (which will give 4 tr in succession); 7 open squares; 1 tr on each of next 3 st; 2 ch, 4 tr under 4 ch missed at beginning of first row; turn.

Third row—8 ch, miss 5 of the 8, 1 tr on each of the next 4 st; 2 ch, miss 2, 1 tr in each of next 4 st; 3 open squares; 1 tr on each of next 15 st; 7 open squares; 1 tr on each of next 3 st; 2 open squares; 1 tr on each of next 12 st; 2 ch, miss 2, 13 tr; 3 open squares; turn.

Fourth row—5 ch, tr on tr; 2 open squares; 13 tr, 2 ch, miss 2, 13 tr; 2 open squares; 1

tr on each of next 3 open squares; 21 tr, 3 open squares; 1 tr on each of next 3 st; 2 ch, 4 tr under the ch missed in last row, turn.

Fifth row—8 ch, miss 5, 1 tr in each of next 4 st; 2 ch, miss 2, 1 tr in each of next 4 st; 3 open squares; 1 tr in each of next 10 tr (all); 2 ch, miss 2, 1 tr in next; 2 ch, miss 2, 1 tr in each of next 10 st; 5 open squares; 1 tr in each of next 3 st; 4 open squares; 1 tr in each of next 9 tr; 2 ch, 1 tr on each of next 10 tr; 2 ch, miss 2, 1 tr on each of 4 st; 2 open squares, turn.



Sixth row—5 ch, 1 tr on each of 10 st; 2 ch, miss 2, 1 tr on each of 7 tr; 2 ch, 1 tr on each of next 7 tr; 6 open squares; 1 tr on each of next 9 tr; 3 open squares; 1 tr on each of next 9 tr (10 tr); 3 open squares; 1 tr on each of next 2 tr; 2 open squares; turn.

Seventh row—8 ch, miss 5, 1 tr on each of next 4 st; 2 ch, miss 2, 4 tr; 3 open squares; 10 tr; 3 open squares; 10 tr; 4 open squares; 7 tr; 7 open squares; 4 tr; 2 ch, miss 2, 4 tr; 2 ch, miss 2, 10 tr; 2 open squares; turn.

Eighth row—5 ch, 16 tr; 2 ch, miss 2, 22 tr; 4 open squares; 4 tr; 1 open square; 4 tr; 2 open squares; 10 tr; 3 open squares; 10 tr; 3 open squares; 4 tr; 1 open square; 4 tr under 5 ch; turn.

Ninth row—8 ch, miss 5, 1 tr in next 4 st; 2 ch, miss 2, 1 tr in each of next 4 st; 3 open squares; 10 tr; 3 open squares; 10 tr; 1 open square; 7 tr; 1 open square; 19 tr; 1 open square; 19 tr; 1 open square; 4 tr; 5 open squares; turn.

Tenth row—Like eighth row, ending with 4 tr under 2 ch between 2 groups of 4 tr, instead of 5 ch as heretofore. The following rows end the same way, and the next rows begin with 5 ch.

Eleventh row—Like seventh row.

Twelfth row—Like sixth row.

Thirteenth row—Like fifth row.

Fourteenth row—Like fourth row.

Fifteenth row—Like third row.

Sixteenth row—Like second row. Repeat from first row. Across each point make 10 tr under each 5 ch, 1 tr in each small following.

CHILDREN'S CORNER.

How to Care for the Baby.

EDITOR FARMHOUSE: This is a subject of great importance to mothers all over the country, especially during warm weather, and I will tell a few things I have learned from observation and experience, especially the latter. In the first place, dress the babies as cool as possible during the heat of the day. A baby six months old should wear a soft woolen band over the bowels, a knit shirt, a napkin, and a muslin slip. I pity the little ones who are sweltering in flannels and broken out with heat. A great many babies would be healthier and happier if allowed to roll about on the floor and play with their bare feet.

Do not neglect to give them a fresh drink of water every hour or two, especially if they are teething. Many children suffer from thirst because they are unable to make their wants known.

If a mother cannot nurse her baby, or if her milk is lacking in nutrition, which is often the case, she will find lactated food the best substitute made. Children like it, and it always agrees with them. Some of the fattest, healthiest babies I have ever known were raised upon it. Cow's milk is almost sure to disagree with a baby, as the cows eat almost all kinds of weeds and drink water that is far from being pure.

Feed the child at regular intervals, gradually increasing the quantity as he grows older. Under two months of age, he should be fed every two or three hours during the day, and not quite so often at night. At six months, five or six times during the 24 hours will be sufficient. After he has passed his sixth month a very little boiled rice, seasoned with salt and butter, may be given in addition to the lactated food; or if they like it, feed them sage or tapioca, being careful not to give too much. At 10 months of age rice porridge is a good food. A great deal of sleep is necessary for children, as the process of nutrition goes on best during rest.

The four things most essential to a child's well being are plenty of food, plenty of water to drink and for bathing, plenty of pure air for his lungs, and plenty of sleep. Without an abundance of these perfect health is impossible, and there is nothing in the world so beautiful as the face of a perfectly healthy baby.—MARY.

The Importance of a Pleading Address.

EDITOR FARMHOUSE: Did young people realize the importance of a pleasing address and cultivated manners they would try and perfect themselves in those arts to a greater extent than most of them do. Nothing so helps a young person when he or she comes in contact with the world as a pleasant manner. But after all, true politeness is but the outcome of a kind heart and unselfish spirit—putting self last, and being kindly considerate of those around you—a generous nature and a heart filled with love for your fellow-beings. Young people should begin by cultivating this spirit in the home circle, and by practicing all the little courtesies that makes society so delightful.—EMILY COONS, Nevins, N. Y.

Science Applied to Food.

One of the most interesting and instructive buildings to visit at the Fair is a workingman's cottage, erected and conducted by the Commissioners of New York State.

It is a two-story frame building, with a hall, parlor, kitchen, china closet, and bathroom down stairs, and three bed-

rooms, with a good-sized closet from each, up stairs. It was erected at a cost of \$1,000, and \$10 a month is the rent settled upon.

Statistics show that the average workingman spends 60 per cent. of his income for food. For three months Miss Catherine B. Davis, a Vassar graduate, has been carrying into practice some of the theories she has evolved in her special studies in the chemistry of foods.

She has been stopping this Summer to prove the truth of her doctrine. In this cottage has lived a family consisting of man, wife, and four children under 10 years of age.

Here Miss Davis has had prepared and cooked on hygienic principles foods containing the necessary elements for healthful bodies.

We give the bill of fare for two days, with costs:

JULY 9, 1893.

Breakfast—Rolled oats, milk and sugar, bread and butter, fried potatoes. Cost, 14 cents.

Dinner—Bean soup, fried ham, boiled potatoes, bread and butter. Cost, 23 cents.

Supper—Corn meal with sirup, bean soup (left from dinner), with bread. Cost, 8 cents.

JULY 19, 1893.

Breakfast—Oatmeal, milk, and bread and butter. Cost, 10 cents.

Dinner—Stewed tomato, boiled potatoes, string beans, bread and butter.

Supper—Hash (from meat and potatoes from dinner), apple sauce, bread and butter. Cost, 13 cents.

In these meals there are no luxuries, but all of the desired foodstuffs are employed in preparing the meals.

The average cost was 55 cents a day.

An income of \$500 is distributed in the following way:

Rent, \$10 per month . . . . . \$120  
Clothing . . . . . 100  
Food . . . . . 200  
Fuel . . . . . 30  
Miscellaneous . . . . . 50

These estimates are made for a family of a man, wife, and four children under 10 years of age.

A greater part of the estimates made have been tested, and have been proven perfectly practicable.

Women and Their Bank Account.

"I cannot understand," remarked a teller in an up-town bank recently, during one of the lulls in business, "why the more sensible young ladies' school in the country do not add to their curriculum a course, however brief, in banking and accounts. Few girls have any practical idea of such things, and it is really extraordinary how ignorant are many women with property about the details of its care, and though they can draw a check they seldom know how to ascertain their balance or prove it. I know of a wealthy woman who keeps an account for convenience in a New York bank during the Winter and closes it out in the Spring when she leaves the city. Last Spring she visited a certain large jewelry store and purchased a wedding present for a friend, giving in payment her check for \$75. In doing so she said that she wished the check deposited immediately, as she closed her bank account when she left the city.

"Two days later she called at the bank, drew out all the money to her credit, and calmly left the city. The Summer passed, and she received no acknowledgment of the wedding gift, when on returning to the city she learned that the present had been sent C. O. D. Investigation showed that the check in payment of the gift had reached the donor's bank the day after she had drawn out her balance, and of course it had been thrown out. The jewelry store people, instead of looking up their customers, which in this case would have been an easy task, stupidly sent her present 'collect,' and forced a situation very hard to explain, but which arose simply from an inability to subtract the total of drafts from the total of deposits."—New York Tribune.

Medicine in the Middle Ages.

In an entertaining article in the July *Nineteenth Century* on medieval medicine, some curious prescriptions are given. A person whose right eye was inflamed or bleared was recommended to "take the right eye of a Frog, lay it in a peck of russet cloth, and hang it about the neck." The skin of a raven's heel was prescribed for gout. Diffident young men will be interested in this: "If you would have a man become bold or impudent, let him carry about him the skin or eyes of a lion or cock, and he will be fearless of his enemies; nay, he will be very terrible unto them." The tendency to reticence, which is so common a fault of parliaments, municipal councils, etc., might be cured by this treatment: "If you would have him talkative, give him tongues, and seek out those of water-frogs and ducks, and such creatures notorious for their continual noise making."

If a man has a "sounding or a piping in his ears," he was recommended to put oil of hemp seed, warm, into them, "and after that let him leap upon his own leg upon that side where the disease is, then let him bowe downe hys ear of that side, if haply any moisture would issue out." The remedy for nose bleeding was to "beat eggs shales to powder, and blow them through a linnen cloth, and sift them into hys nose. If the shales were of eggs whereout young chickens are hatched, it were so much the better."

Powdered earthworms mixed with wine were recommended for jaundice. Toothache might be relieved by an application of the fat of "little green frogs," or of the "gray worms breathing under wood or stones, having many feet."

Frogs and toads were favorite remedies, especially when treated in some grotesquely barbarous manner. Popular prejudice against medical science to-day is declining, and will probably disappear altogether; but in the middle ages it seems to have had a very rational basis. —Toronto Globe.

For the Home Table.

OYSTERS.

Six oysters, wiped, salted, and peppered and browned in hot butter and served on toast go far to make a cheap and substantial meal at small cost. Prepare your toast and a thickened milk sauce as for milk toast. Cut the bread into three-inch diamonds and sprinkle on a few crumbs of finely-chopped celery, place an oyster on each piece, and pour on the hot sauce.

LITTLE PIGS IN BLANKETS.

Season large oysters with salt and pepper; cut fat bacon in very thin slices; wrap one oyster in each slice and fasten with toothpicks; heat frying pan and put in the little pigs; cook just long enough to crisp the bacon, about five minutes; place on slices of toast; cut small and serve immediately; do not remove the skins; garnish with parsley. This is a nice relish for lunch or tea.

TO MAKE NICE FISH BALLS.

Take one cup cooked salt fish, one pint mashed potatoes, one teaspoonful butter, one saltspoonful pepper, one egg. Shape into balls, dredge with flour, and fry in bacon fat.

Put the fish to be used on a stove in a saucepan of cold water and let it cook gently, never boiling, as that makes the fish hard. After about half an hour the fish will be sufficiently freshened to use. Remove and shred fine.

Mash the potatoes, freshly boiled for the purpose.

The egg should be used as for croquettes, in blending the mixture together. Have a platter well dredged with flour, put a spoonful of the mixture upon it, and roll lightly into a flat cake or cylinder-like croquette. A flat cake browns better in a little fat than the round or cylinder shape. Dredging with flour gives a nice brown coat.

Fry out some thin slices of breakfast bacon and use the fat for frying the fish balls. Have enough to cover the bottom of the pan and brown quickly, first on one side and then on the other. The little crisp bits of bacon are first taken up on the platter upon which the fish balls are to be served. Drain the fish balls upon paper.

A mayonnaise dressing is a great improvement to this dish.

Stewed fish with tomato sauce is a favorite with gastronomes and may be prepared as follows: Put a can of tomatoes in a saucepan, with a teaspoonful of finely chopped onion, a dessert spoonful of salad oil, and a little cayenne pepper and salt; simmer for half an hour; then lay in the fish—a pair of flounders (usually called soles)—adding a little water if there be not sufficient liquor to cook them. Beat up the yolk of an egg with the juice of a lemon, and five minutes before dishing the fish pour it in, and shake the saucepan to prevent curdling.

SALMON LOAF.

The following is a well-tried recipe and is sure, if closely followed, to turn out well.

Take two pounds of canned salmon. Drain off the oil, remove all bits of bone, skin, and dark pieces of the fish. Break into crumbs the size of large peas. Chop one tablespoonful of parsley, and add to it four tablespoonfuls of butter with salt and red pepper to please the taste. Stir in half a teaspoonful of bread crumbs, add the eggs, four in number, well beaten, and last of all the salmon. Stir lightly together with a fork or wire spoon, so that the mass will not become heavy. Roll into a loaf, wrap loosely in one thickness of cheese cloth and steam one hour.

The sauce preferred for this is made by boiling one cupful of milk one minute, adding to it one tablespoonful of melted butter. Cook these till the flour has no longer the raw taste, and then upon taking it off add four tablespoonfuls of catsup.

PUTTING UP PEACHES.

For peach marmalade a rich, yellow peach is preferable. Peel the fruit carefully, either by dipping them in boiling water or with a knife, and cut them in half. Crack two-thirds of the pits, take out the kernels, blanch them, cut them in strips, and lay them in cold water while you cook the peaches. Put the peaches over the fire in the preserve kettle, with about three-quarters of a pound of sugar to every pound of fruit. No water should be added. The fruit and sugar should stand at the back of the stove for a moment to draw out the juices, as peaches for marmalade should be very ripe and juicy. A slight bruise in some specimens of the fruit is not important enough to cause them to be rejected for marmalade, as they certainly would have to be in case of brandy fruit. A marmalade is a dark-colored preserve. As soon as the sugar is thoroughly mixed and becomes moistened by the fruit bring the kettle forward and stir the fruit and sugar together until they boil, using a wooden spoon so as to mash the peaches as much as possible. Continue stirring for 20 minutes, when the whole should be a thick, even paste. If it seems lumpy, put it through a puree sieve, return it to the fire, add the kernels, and let it cook five or 10 minutes longer, taking care to stir it all the time. Test a little of it by cooling in a saucer after it is strained. It should be thick, but is seldom thick enough to cut, because of the lack of gelatine in peaches. Pour it into straight-sided marmalade jars if possible, or if not, into bowls. When it is perfectly cold cover it with brandy papers and seal it up.

Peach jelly is one of the most difficult jellies to make sure of, and except from an economic point of view, it is hardly worth while to prepare it. The best peach for jelly is the small "blood peach," which is not very easy to find in market in these days, and the best jelly is made from the peels alone, or with the addition of the peels. When you are peeling a large number of peaches with a knife a very excellent jelly may be made of these peels solely, but it requires a large quantity.

A small peach may also be utilized for this purpose, provided it is rich in flavor, of the red and white or red variety, like the blood peach. Cut the peaches in small bits with the skins, taking out the pits and saving about one-half of them for the sake of the kernels. Put the peaches or peach skins, whatever you intend to use for jelly, in a stone jar. Cover them tight and set the jar in a kettle of boiling water, reaching within an inch or two of the edge. Let the fruit cook in this way for about an hour. At the end of that time strain the contents of the jar through a cloth, and for every pint of juice obtained weigh out a pound of sugar. Put the juice over to boil, and let it boil down for about 20 minutes. Then add the sugar, which should have been heating hot in the oven, and continue the boiling for about five minutes. Test the jelly, and if it has formed put it into jelly bowls. If not, boil it a little longer until it is ready. If you use the kernels in the jelly, they should be blanched and added when the sugar is added. They give a pleasant flavor of the ripe peach to the jelly, and they look pretty held in the clear, transparent mass. If you prefer, however, and yet like the flavor, you can strain them out of the jelly when it is put in the bowls. Seal the peach jelly up with brandy papers as soon as it is cold.

Any well-flavored peach of moderate size is suitable for pickling. A yellow peach is somewhat preferable, because it is apt to be richer. Do not use a hard, half ripe peach for this purpose, as is so often recommended, but firm, dark ripe fruit. It is not necessary to peel the peaches. Allow half a pound of sugar to every pound of peaches, and a quart of vinegar to every five pounds of sugar. Allow, also, two ounces of whole cinnamon and one ounce of whole cloves to every quart of vinegar used. Stick the cloves in the peaches, allowing about two cloves to each peach. Boil the sugar and vinegar together for about five minutes. Cook the peaches in this vinegar for about 10 minutes, putting in as many as you can at a time without crowding them. They should be tender enough to be easily pierced with a broom splint when they are done. Put them into stone pots, or, if you prefer, into glass jars, fill the cinnamon to the vinegar, and pour it over the peaches, dividing the cinnamon equally among the jars. Set them away in a cold preserve closet.—E. L. S.

BOYS' SPECIAL SAILOR SUITS.

Here's the Biggest Bargain Ever Offered in The American Market.

Boys' Complete Suit, Extra Pants, Cord, and Whistle for \$1.59.



We have been searching for a long time to give our subscribers an





who drink cow's milk are more prone to consumption than those who use the milk of the reindeer, the buffalo, the ass or the goat.

**Products.**

**Liberal Advances Made. Reference Ex-**  
**changed. Correspondence Solicited.**

**No. 11 to 19 Hollis St., Nashua, N. H.**

Cheese—The market for cheese was firm to-day, and a few lots of fancy colored went at 91. State factory, colored, large fancy, per pound..... 91a.  
State factory, full cream, large, good to choice, per pound..... 9 a½

No. 509, 1 quart each.....	\$1.25
No. 500, 2                    "	1.50
No. 511, 3                   "	1.75
No. 512, 4                   "	2.00
No. 513, 5                   "	2.25



## THE FENCE CORNER.

## She Read the Papers.

Houskeeper—Twist the necks of those chickens until they are dead.  
New Girl—Please, mum, I'd rather chop their heads off, and have it over quick.  
Houskeeper—Horror, no! Suppose someone should be murdered and the detectives should find our hatchet with blood on it. We'd all be hung. I guess you haven't been very long in this free country.—*New York Weekly.*

## Pretty Tough.

Customer—If you ever send me another piece of meat like the last one I'll take away my custom.

Butcher—What was the matter with it?  
Customer—Why, it was so tough that when it was cooked I couldn't even get my fork into the gravy.—*Harper's Bazar.*

## Only a Pup.



He—I wish I were a dog, Miss Nellie.  
She—O, you will grow; don't worry!

## Doing Work Together.

"Johnny," said the teacher, "if your father can do a piece of work in seven days, and your Uncle George can do it in nine days, how long would it take both of them to do it?"

"They'd never get it done," said Johnny. "They'd sit down and tell fish stories."—*Youth's Companion.*

## The Power Behind the Throne.

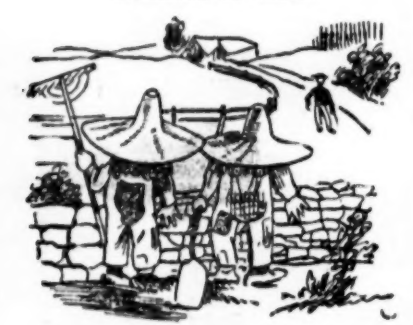
"Ho! You say your prayers every night and morning, do you?" jeered the bad little boy.

"Yes, and so would you if you had to do it or take a licking," replied the good little boy, firmly.—*Chicago Tribune.*

## Capable to Take It.

"Yes, Sir; this young man can take your business right in hand and—"  
Merchant—Well, that's enough. The last young man of that kind I had took my business in hand and went over to Canada.—*Chicago Inter Ocean.*

## A Matter of Taste.



Farmer Bencher—I declare, if them city chaps don't wear the dirtiest look in close I ever seed.—*Truth.*

## Scared.

Wandering Willum—I don't want no more sleep for a year.

Wandering Willum—Wo's eatin' you?

Wandering Willum—I slep' last night and dreamed I was workin'.—*Chicago Record.*

## The Question Answered.

He—How long should a man know a girl before proposing?  
She—That depends on his income.—*Raymond's Monthly.*

## Why He Objected.

"What makes old Gumbleton get so wrathful when his wife calls him 'Birdie'?"

"She didn't adopt the name for him till his neighbors tarred and feathered him two years ago for not supporting her."—*Indianapolis Journal.*

## Good Fishing.

Summer Boarder—Are there any fish in that pond?

Host's Little Boy—Yesiree—two of 'em. Pop put 'em in jus' before you came.—*Street & Smith's Good News.*

## A Reasonable Excuse.



Wearry Raggs—What you doing wid an umbrella, yer dude?  
Bleary Waggs—Dude be darned! I was afraid I'd get washed wid de rain.

"The Autumn tints, in red and gold."  
He said, "are coming soon, I ween."  
"The true," said she, "and pity tis That you still stay a p-fect green."  
—*Extrait Free Press.*

"It's a fact that I'm more or less 'rooked," mused the corkscrew, "but I've always got my pull."—*Philadelphia Record.*

## THE LIVE STOCK SHOW.

## List of Awards to the Exhibitors of Cattle.

## WORLD'S FAIR GROUNDS, Sept. 12, 1893.

Never in the history of man has there been such an assemblage of four-footed beasts as is now on exhibition at Jackson Park. There are over 1,700 head of sheep and fully 1,200 of hogs, horses, and cattle each. Every breed of cattle is well-represented, but the Jerseys are there in greatest numbers. Maj. Alvord needed much time to place the prizes, and the cattle were led out three days in succession. It was a great week for Jersey breeders. They were there by the hundreds from all parts of the United States, and all must have felt repaid as they saw the long procession enter the show yard.

The judge used as his standard of excellence that adopted by the American Jersey Cattle Club. The animals were placed in their different divisions so as to in no way impair the separate State contests for prizes.

The following list shows the prize, first and second, winners.

Aged bulls—14 entries.  
Pedro 3187, 1st; Domino of Darlington 348, 2nd.  
Owned by T. S. Cooper, Cooperburg, Pa.  
Makheena 341, 1st; Makheena 350, 2nd.  
Owned by A. H. Cooley, Little Britain, N. Y.  
Bulls two years old and under three—8 entries.  
Turkigo's Turkigo 1838, 1st.  
Best son 3583, 2nd; Zoroaster 4918, 3rd.  
Owned by Lattimer & Miller, Abingdon, Ill.  
Pedro's Royal 1, 1st; Pedro 3187, 2nd.  
Pogin 2533, 3rd; Marjorion of Linden 4900, 4th.  
Owned by T. S. Cooper.

Bulls one year and under two—10 entries.  
Trust 2533, 1st; Herotus 2530, 2nd.  
Owned by A. P. Foster, Plainville, Minn.  
Pedro's Silver 1, Prospect's Rotor 9189, 2nd.  
Rotor 3133, 3rd; Pedro's Pansy 3383, 4th.  
Owned by Lattimer & Miller.  
Bulls under one year—12 entries.  
Hilarious Jim 1, Queen's Dandy 2320, 2nd.  
3367, 3rd; Bonnie Nan 3412, 4th.  
Owned by Lattimer & Miller.  
Frolic 1, Frolic's Gem 3583, 2nd.  
Owned by A. H. Cooley.

Cows four years old or over—30 entries.  
Ida 3412, 1st; Ida's Rotor 31, 2nd.  
3383, 3rd; Ananias 3412, 4th.  
Owned by A. S. Sweet, Buffalo, N. Y.  
Justa 1, Jupiter 1812, 2nd.  
Owned by Lattimer & Miller.  
Cows three years and under—14 entries.  
Princess Ho 1, Garfield Stoke 1593, 2nd.  
3368, 3rd; Princess Honor 3135, 4th.  
Owned by estate Frederick Billings, Woodstock, Vt.

My Mary Ann 1, Minette 1535, 2nd.  
3383, 3rd; Mary of Chestnutwood 5811, 4th.  
Owned by A. H. Cooley.  
Cows two years old and under three—17 entries.  
Pedro's Royal 1, Pedro 3187, 2nd.  
Princess 3412, 3rd; Princess Lorne 6800, 4th.  
Owned by T. S. Cooper.

My Mary Ann 1, Minette 1535, 2nd.  
3383, 3rd; Mary of Chestnutwood 5811, 4th.  
Owned by A. H. Cooley.  
Heifers one year old and under two—22 entries.  
Pedro's 1, Prospect's Rotor 9189, 2nd.  
Pretty Girl 1, Pedro's Lady 3615, 3rd.  
Owned by T. S. Cooper.

Widow Mc 1, Tramp 2348, 2nd.  
3383, 3rd; Wakana 3530, 4th.  
Owned by A. P. Foster.  
Heifers under one year—19 entries.  
Queen's Zone 1, Turkigo's Best Son 3583, 2nd.  
8913, 3rd; Bonnie Nan 3412, 4th.  
Owned by Lattimer & Miller.

Adeline 1, 1st; Impossible to ascertain breed, 2nd.  
8875, 3rd; 1, 4th.  
Owned by Mortimer Levering, Lafayette, Ind.

There was a parade of the test cows at Jackson Park. First came the 15 Jerseys, headed by Pedro. He walked along in the most dignified manner, apparently fully realizing that he headed a "dress" procession.

Directly behind him came Brown Bessie, with Mr. Fuller at her head; followed the 14 other Jerseys.

Then came the Guernsey cows, 15 in number, led by a very fine bull. Then at the last came the big Shorthorns. Mr. Hinds kept near them on horseback, and called out to the spectators that "these are the cows that are in the test."

He looked well pleased with the world. No. 13 of the Guernsey test herd is the third to be numbered among the dead. She was taken with acute indigestion and died in a few hours. She was a quiet cow and easily handled. Her loss is a serious one.

## Kindness to the Cow.

That cow will generally do her best that is loved and petted the most by those who have her in charge. If you wish a cow to do her best, you must cultivate her acquaintance intimately and be unsparing in little acts of kindness.

You may whip and torture a cow into submission, but she will strike the balance against you in the milk pail. One of the greatest faults among dairy farmers to-day is want of kindness and consideration to domestic animals. Cows should be petted daily and be made to feel that man is a friend and protector.

All pain, fright, and uneasiness checks the secretion of milk, and the man who is passionate and abusive to his herd never did and never can realize a full yield from it. Anyone that has charge of animals should study their character and disposition. It is an interesting study, and, under the law of kindness, you will not unfrequently bring out wonderful traits and exhibitions of affection, which will show a forethought and design which may well be ranked with the higher intelligence of reasonable beings.—*Farm, Orchard, and Garden.*

## A Very Good Law.

No person shall manufacture, or shall knowingly buy, sell, offer, expose, or have in his possession for sale any cheese manufactured from or by the use of skimmed milk to which there has been added any fat which is foreign to such milk.

Every person who, by himself or by any other person to his knowledge, violates the provisions of this section shall, for each offense, upon conviction thereof, be liable to a fine not exceeding \$500 and not less than \$25, together with the costs of prosecution, and in default of payment of such fine and costs shall be liable to imprisonment, with or without hard labor, for a term not exceeding six months, unless such fine and the costs of enforcing it are sooner paid. (Canadian Dairy Products Act, October, 1893.)

See our remarkable offer on another page.

## SEVEN TONS A DAY.

## Something About the Largest Creamery in America.

The following extract is given to the readers of THE AMERICAN FARMER, as it states briefly and accurately the methods employed by one of the leading creameries in the world. The points herein dwelt upon may be just as well brought out in a home dairy as elsewhere.

"The simple rules for cleanliness so rigidly observed by our grandmothers, who made butter in the good old times from two to ten cows, are still enforced, with one or two additions, making the code still more cast-iron in character than it was formerly. The creameries make a daily output of 200 pounds and upward, according to capacity, season, and the number of cows from which they make butter. The largest creamery on this continent, if not of the world, is Franklin County Creamery, situated at St. Albans, Vt. Its daily output averages seven tons of butter, the range running from 13,000 pounds to 17,000 pounds per day. The edifice is two stories high, with a basement. Its capacity is 25,000 pounds, and in the height of the season 20,000 pounds per day is made. One hundred and seventy-five hands are employed in this building and its branches, which are separator stations, located from one to nine miles apart, for the accommodation of patrons. Some of this cream is brought in by cream-gathering wagons, and other lots by the railroad which passes the creamery. From beginning to end is the process an interesting one.

"On its arrival at the creamery the sweet cream, rarely more than 12 to 15 hours old, is received from car or wagon and instantly weighed, when the patron is credited with the amount brought in, for which he receives a check once per month. The cans are at once emptied into a large vat, which is connected by a pump and pipes leading to the ripening and churning room above. Here huge tin-lined vats, four feet wide and 12 feet to 15 feet long, are filled one at a time and kept at just the right temperature until ripe enough for the churn. This means that fermentation has set in owing to the influence of bacteria developing in the sweet cream lactic acid. But while this ripening process is in operation the creamery and its white-aproned and white-capped employees are not idle; they are busy churning, washing, salting, and packing the ripened product of the previous day's cream. No "starter," as it is called, or sour ferment is used to hasten the ripening. The useful microbes which soured the cream of our ancestors are considered adequate and sufficiently speedy. The huge vats are merely stirred every few hours to insure an even transformation from sweet to sour.

"When one of them is ready its contents are pumped into the 14 churns, which hold from 350 to 500 gallons each. They are merely hollow cubes, nicely centered and made to revolve by steam power. They contain no dasher and nothing to get out of order and make trouble in cleaning. Having secured a proper temperature the churn lids are securely fastened down and the power applied. Accuracy is observed in every essential requisite for the production of good butter, and as a consequence there is rarely any trouble in the churning, so exactly has science reduced the art to mathematical conditions.

"Uniform results in churning insure uniformity of product. The keen ears of the churn managers detect the first indications of the separation of fat globules. And their experience tells them how far the butter has advanced from the cream stage to minute particles of butter, not discernible to the naked eye, and thence into gradually increasing globules until they are one-eighth to one-fourth of an inch in diameter, increasing in size while they become less in number, because massing themselves together. If the churns were permitted to continue their revolutions the result would be a rapid growth in the size of the little balls of butter until finally they had become massed into one huge lump tumbling in a bath of buttermilk. But this is not allowed. The churns are stopped at the moment when the particles of butter are of the size of peas. The buttermilk is then carefully drawn out and a quantity of cold water poured in and the churns revolved a few times to wash the butter. This water is then drawn out and the washing process repeated until it no longer discolors the clearest water. At once the golden mass is taken out on trays holding 25 to 50 pounds each and wheeled on trucks to the next room, where the salting, working, and packing are done.

"The butter worker is an immense, hollow wooden wheel, with a disk removed from the side nearest the operator, and shows a dozen shelves inside, which radiate from the center. Into this is put a small cartload of butter, carefully weighed, and averaging 500 to 1,000 pounds. Before the worker is set in motion salt at the rate of one ounce to the pound of butter is added. This worker is a new dairy implement, which has only just been invented, and was first constructed and put to work in this creamery. The door is not closed, and as the hollow wheel revolves the shelves are seen to carry the butter from the bottom to the top, whence the mass falls again to the bottom, being caught in every kind of contortion and frequently cut in two by the shelves or division boards. The worker, although a new machine, does its work well without breaking the grain of the butter. It brings out the buttermilk and works in the salt completely and uniformly. From the worker the butter goes direct to the tubs and boxes, which hold from 50 pounds to less than five pounds each. These are carefully tagged and sent away. Notwithstanding the great quantities of butter produced daily, the market de-

mand is steadily larger for it than the supply, orders in advance of the output frequently running so several thousand pounds beyond their output. In such a creamery an unlimited supply of pure cold water and salt is necessary. The first is obtained from one of the finest springs in the country. Cold air and cooling for the milk and water are provided by an ice machine in the cellar, which, although it is not permitted to make ice, produces brine below the freezing point, or from 10 degrees to zero. With such perfect control of water and air, it is not surprising that the workings of the churns should be brought to a scientific certainty. Every churn, can, and other utensil is sterilized and washed by steam and hot water. But all the neatness, accuracy, and dispatch of this institution, which daily turns out as much butter as an entire community of the olden times, is not run by chance, nor without considerable headwork.—*Holliester Sage.*

## Grading Up a Dairy Herd.

"For the benefit of others who would like a better grade of dairy cows, and who cannot buy them outright, I would like to give my experience in grading up. I had, to begin with, a herd of native cows. Perhaps they were rather better than the average, as I tried to keep only good ones if they were scrubs. I began by buying a share in a thoroughbred Guernsey bull. Where two or three neighbors unite in purchasing such an animal it reduces the cost and answers every purpose of sole proprietorship.

All my cows were bred to this bull with very satisfactory results. I dispose of the bull calves, keeping only the heifers, and they are invariably good ones. The color is nearly always the same—orange and white—giving a uniform appearance, which is considered desirable in a herd.

I have had some of these heifers now in milk for two years. They are good milkers without an exception, showing a good per cent. of butter fat, and they have the finest udders I ever saw on heifers of the same age. As a result of this breeding I shall have in a few years a herd of cows which, although not thoroughbred, are just as good and even better for butter making than cows which would cost very much more, and all at no expense, save in the purchase of the bull.

I would like to say a few words in regard to heifers' calves. The idea is quite common that a heifer's first calf will not amount to much. My experience proves this to be a mistake. Some of my best cows were such calves, and I have never known an instance where a well-bred heifer, one that made a good cow, failed to produce a first calf that was not fully as good as any she afterward had. If it is not quite so large at birth, by judicious feeding and good care it will attain as good size as any calf.

## Contract of Cheese.

I want Americans, particularly Jersey breeders, to make "foreign cheese" instead of the ghostly stuff we know as American. I find that Roquefort, a French product, wholesales at 40 cents a pound; Gargonzola, an equally good Italian cheese, that so closely resembles the French article that only experts could tell them apart, wholesales for 38 cents. Imported Swiss wholesales for 28 cents, while the domestic Swiss, a not very good imitation, sells for 20 cents. Domestic or imitation Brie sells for 18 cents, while the imported article fetches 75 cents. This great difference in price, I am told, is owing to the extraordinary risk in making imitations.

This Brie is such an immature article that it often spoils in transit, which the importers attribute to the motion of the ship and the presence of salt or "bilge" water. The probability is that the trouble comes from overheating. (If there is a hotter place on earth than the inside of a steamship, I don't know where to find it.) When they bring Brie over in refrigerators, I think the problem will be solved. The domestic Bries are made in one-pound cakes, the imported is six pounds to the cake, an unnecessary risk. It takes a man a little time to learn to eat these imported cheeses, but when he does he never lets go. With the American article, starvation is the chief incentive to learning and to holding on.—*Jersey Bulletin.*

## The Test.

The Babcock test has been the means of starting minds to work along several new lines in the dairy work. It has taught us that it does not pay to churn at the temperature of a Summer's day. We lose too much butter in the buttermilk when churning is started at too high a temperature. Churn cold—away down at the bottom of the 50's; you will get better butter and more of it.

On French farms from 18 to 15 acres is the smallest territory on which a man can live without some other work. Those who have less eke out their income with job work. So soon as a laborer saves some money he buys land at about \$200 per acre.

When millions affirm that  
**Beecham's Pills**  
(Tasteless)  
are the great remedy for Bilious and Nervous Disorders, it becomes almost a duty to give them a trial.

## THE ORCHARD.

## Cullings.

When planting trees dig the holes large enough to allow the roots to spread out in their natural position.

Before setting an orchard, it would be well to find what varieties succeed best in your locality or in locations having similar conditions to yours.

Look for a market for your small fruit near home. Long shipments seldom pay the smaller growers, as the commission on small shipments are high and it is only the larger growers who can make any profit by shipping long distances.

In planting vines, trees, or shrubs the roots should be placed in as near their natural position as possible. Much of the loss which is attributed to the lack of care on the part of the nurseryman is really caused by the failure of the fruit grower to observe this rule.

The early dropping of apples, which is thought to be due to the wet weather at the time of blooming, can be prevented by spraying with the Bordeaux mixture. The trees sprayed with this mixture at the Ohio Station the past season gave a very fair crop, while those which were not sprayed were a total failure.

## Fruit Prospects.

The apple crop all over the country will be light. Even during the earlier part of the season the crop was shown to be poor, and the long drought of the latter part of July and the first part of August have still more injured the crop. In the case of Ohio the apple crop this year may be said to be an entire failure, as the percentage of that State, according to the report of the Statistician of the Department of Agriculture for August, is down to 13. Other States which appeared to have a fair crop at first have declined several per cent.

A few weeks ago it was thought that the peach crop would be the largest for many years, even exceeding the famous crop of 1891; but later reports say, though the crop is still quite large, it will not give so large returns as at first expected. The lack of rain during the last few weeks has caused much of the early crop of peaches to ripen before they attained their full size. This is particularly true of the large fruit orchards of Maryland, where the peaches showed every sign of a large crop earlier in the season. Many of the other States show a loss, but not so much as Maryland.

Although many of the fruit crops this year are reported to be very poor, the grape seems to be an exception. The lack of rain, which has caused the early peaches to ripen prematurely, has been of great benefit to the grape, as it has kept in check the mildew and rot that would otherwise have destroyed a large part of that crop. Those who have practiced bagging report their grapes in good condition and every prospect of a large crop. Altogether it seems that what will be lost in apples and peaches will more than be made up by the abundance of grapes.

## The Blood-Spotted "Mike" Apples.

The so-called "Mike" apples of eastern Connecticut have a queer history, so it is related. Micah Root was a once thrifty farmer in old Norwich town. His habits suddenly changed, and he became idle, restless and intemperate. He neglected his work and shunned his neighbors. Some thought the change due to witchcraft, others to insanity. When the apple trees blossomed in the Spring, on one tree the flowers had turned from white to red. The neighbors wondered much, and especially as Root was drawn to this tree by a restless fascination. When the yellow apples ripened in the Fall, each one was found to contain a red globule which was known afterward as the "drop of blood." The people remembered that a foreign peddler had passed through the village in the previous Fall and had stopped over night at Root's house, and the story grew that he had killed him for his money and buried the body under this tree. Search revealed nothing concerning the peddler, but the people said the evidence of Root's guilt was summed up in his disturbed spirit and the blood mottled apples. Micah Root lost all interest in his farm, became a dependent on the town, and died in 1717. But so long as the blood-spotted apples grow they will be known as the "Mike" apples and will perpetuate the story of his life.

## A Diversity of Opinion.

There is a diversity of opinion as to whether it is best to raise hoed crops in the young orchards or not. Some recommend the planting of such crops as clover to the trees as can be done without injury to the roots, while others claim that the orchard should be sown in grass, still others think mulching around the trees is best. Each of these methods are advocates among the most successful fruit-raisers in this country who claim some special merit for their method, but probably the best way is for every fruit-raiser to experiment and find which is the best suited to his locality and soil.

Give the boys a show on the farm. Let them have a real money interest in some branch that they have a fancy for. Consult his notions about what he would like to have a share in. It may be that he has not shown much sense on any one branch of farming. Why should he? It has been done this and do that, and hurry, hurry was the word from the time he is out of bed until he goes to sleep again. This "all work and no play" will spoil any boy. Every boy has a latent manhood to be brought out, and must be if he ever amounts to anything. Encourage a boy to be somebody, to be a man; he will appreciate it.

## PATENTS

GEORGE E. LEMON,  
Lemon Building, Washington, D. C.  
ATTORNEY AT LAW AND SOLICITOR OF  
AMERICAN AND FOREIGN PATENTS.  
Established 1865. Send for 67-Page Pamphlet.

## THE GARDEN.

## Pluckings.

Sweet potatoes should be dug when the ground is dry, if possible.

Sweet potatoes kept better if they are dug before the vines are killed by frost.

Weeds that are nearly matured should be thrown in heaps and burned so as to destroy the seed.

Care must be used in the digging, handling, and packing of potatoes, else in a short time dark spots appear on them, which injure their salability.

Clear up the garden, burn the rubbish, and sow in rye. By this means the weeds are prevented from growing and the land kept in good condition to receive the seed next Spring.

There are two very strong points in favor of burning the strawberry bed over in the Fall: First, the weed seeds are killed by the fire, and second, the potash which has been imprisoned in the weeds is given back to the soil to become food for the vines the coming season.

Seed should be saved from plants which show some peculiar merit, and from them only. Before the corn is gathered the farmer should go through the field and mark those stalks which bear many large ears, and keep them separate from the rest of the crop for seed next season.

A rotation of crops should be practiced, not only because the continued growth of one crop on the same land exhausts it, but because when land has been used for the same kind of plants for a long time it becomes unfit for that crop on account of the parasitic enemies which have taken up their abode on the land.

## Brussels Sprouts.

There is quite a good demand in most of our markets for Brussels sprouts, and the prices paid for them makes their cultivation very profitable to the market gardener. The cultivation of this plant is very simple, and to grow a very fine article is not at all difficult. In the first place, it is necessary to have the ground very rich, and thorough cultivation must be given the plants from the start. With many of our vegetables two crops can be raised on the same ground at one time, but with Brussels sprouts this cannot be practiced with any assurance of success to the sprouts, as they generally are poorer in quality and of smaller size. Almost the same care is required for this plant as for the cabbage. The seed are sown in beds the same, and transplanted when they attain the proper size. They can stand far more cold than the cabbage and not be injured, but the drought makes sad havoc in a field of them. They must be irrigated, or water may be given them by means of carts which can be taken through the field. The harvesting of them begins as soon as there is a scarcity of other vegetables in the market, and continues well into the winter.

## Marketing Grapes.

Careful handling and packing are all important in preparing grapes for market. To procure the best price, grapes should be packed in such a way as to reach the market in good condition. The basket most generally used now is the Climax. This basket is well adapted for shipping, as its shape is such as to allow large numbers to be packed in a small space. Pack grapes firmly in the basket; do not pile them up and then press them down, as this mashes many of them and they reach the consumer in bad condition. Neither should they be packed loosely, as they will then jolt and ruin during transportation. Baskets of many sizes are used for the different markets, but probably the best size is the eight pound for the Concord, and the five pound for the Delaware, Niagara and other varieties.

## Sort Before Selling.

The necessity of sorting before offering for sale can never be too forcibly impressed upon those who raise vegetables for the larger cities. Sorting is applicable to the potatoes raised by the farmer as well as to the more perishable articles raised by the truck farmer. Very often a half-bushel or even less of small potatoes mixed with the larger ones will injure their sale, reduce them to a lower grade, or otherwise inflict injury on the grower far in excess of the value of the small potatoes. Unsuitable potatoes may be profitably fed, mixed with bran or shorts, to the cattle during the winter.

## FORMING A HERBARIUM.

Suggestions About Preparing and Mounting Such a Collection.

As is well known, a herbarium is a collection of pressed and dried plants, commonly of more interest to a person engaged in botanical pursuits than to others, though it may easily be made so attractive as to give pleasure to everyone. Having had a year's experience in the herbarium of a State university, I hope that a few popular suggestions in regard to the method of preparing and mounting such a collection may not come amiss, says *Harper's Young People*. The first thing, of course, and the pleasantest, since it involves an outing, is to procure the specimens, and herein will appear one of the many advantages of being a country boy or girl, for such have abundant material close at hand. To the enthusiastic collector no hill is too steep to climb, no wood too wild or path too tangled to explore, and consciously or unconsciously he adds new plants to his herbarium he also adds images that, stored in the memory, are

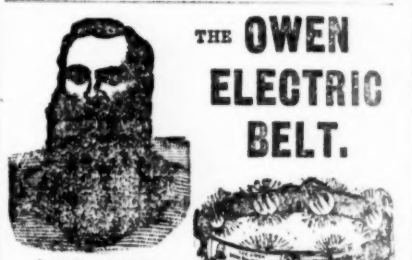
drawn forth in aftertime when turning over his treasures of wood and field, so that in looking at them he sees not only setting of earth and sky, but the whole "unreeling graces" away, the shadows cast by the trees and shrubbery and pierced with light move back and forth in leafy patterns, the clouds sail slowly overhead. There is a pleasure in these memories that money cannot purchase. In his excursions the naturalist has learned to look and listen long and closely where nature's ways are wild, and has found one of the keenest and one of the most innocent enjoyments of life.

In the work of collecting, few implements are needed, and these may be readily procured. A tin box in which to place the specimens, a garden trowel, a knife, and a notebook will complete the outfit. The notebook is for the reception of such items as may seem of interest or value, and which cannot be trusted to the memory. The details of soil, moisture, and associated species may be recorded, and such notes should be perfectly accurate. Science is always exact. Nothing must be left to conjecture, and no loose methods must creep in.

## A Philosopher.

Hungry Higgins—These here grand roads is mighty tough on shoes.

Wearry Watkins—Yes, that's so, but where there is good roads the people has money, and where people has money they ain't so many dogs.—*Indianapolis Journal.*



DR. A. OWEN.  
The Only Scientific and Practical Electric Belt for General Use. Producing genuine Current of Electricity for the cure of all kinds of chronic diseases.

## OUR ILLUSTRATED CATALOGUE

Contains full information, list of diseases, cut of belts and appliances, prices, testimonials, and portraits of people who have been cured, etc. Published in English, German, Swedish, and Norwegian languages. This valuable catalogue or treatise, containing a receipt of six copies, will be sent to any address on receipt of six copies of the "Owen Electric Belt and Appliance Co." catalogue.

The Owen Electric Belt and Appliance Co.